

# Żołędziowe

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **11.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (67.8%)	80 %	5
Grain	Viking Wheat Malt	1.5 kg (25.4%)	83 %	5
Grain	Caramel/Crystal Malt - 10L	0.3 kg (5.1%)	75 %	20
Grain	Carafa III	0.1 kg (1.7%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	70 min	10 %
Boil	Lublin (Lubelski)	25 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	kawa	100 g	Boil	20 min
Spice	goździki	10 g	Boil	20 min
Spice	kardamon	10 g	Boil	20 min
Spice	imbir	5 g	Boil	20 min