

## After eight

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **29.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4 kg (80%)	80.5 %	2
Grain	Briess - Wheat Malt, White	0.5 kg (10%)	85 %	5
Grain	Briess - Midnight Wheat Malt	0.5 kg (10%)	55 %	1084

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7 %
Aroma (end of boil)	Perle	30 g	10 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone wzgórze	Ale	Liquid	10 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	mięta	40 g	Boil	5 min