

Diabelskie Nasienie

- Gravity **13.8 BLG**
- ABV ---
- IBU **39**
- SRM **46.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **20 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **74C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|--------|------|
| Grain | Strzegom Pale Ale | 3 kg (46.2%) | 79 % | 6 |
| Grain | Strzegom Wiedeński | 2 kg (30.8%) | 79 % | 10 |
| Grain | Słód Owsiany | 0.5 kg (7.7%) | 78.5 % | 5 |
| Grain | Strzegom Karmel 600 | 0.3 kg (4.6%) | 68 % | 601 |
| Grain | Strzegom Palone Ziarna Pszenicy | 0.3 kg (4.6%) | 70 % | 1000 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (3.1%) | 73 % | 1001 |
| Grain | Castle Malting Kawowy | 0.2 kg (3.1%) | 77 % | 260 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 37 g | 60 min | 11.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 22.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|----------|--------|
| Flavor | Kawa Whisky Palona | 100 g | Bottling | --- |
| Fining | Mech Irandzki | 5 g | Boil | 15 min |