

# Dziewne pierwsze piwo

- Gravity **14.3 BLG**
- ABV ---
- IBU **59**
- SRM **39.2**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	4 kg (76.9%)	79 %	22
Grain	Carafa (R) Special typ II	0.2 kg (3.8%)	70 %	1100
Grain	CaraBohemian	1 kg (19.2%)	81 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	flayer	33 g	60 min	9.8 %
Aroma (end of boil)	Pacifica (NZ)	33 g	20 min	4.8 %
Dry Hop	Pacifica (NZ)	33 g	4 day(s)	4.8 %
Aroma (end of boil)	flayer	66 g	5 min	9.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańcz	30 g	Secondary	4 day(s)