

# negromancer

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- Gravity **13.1 BLG**
- ABV ---
- IBU **33**
- SRM **46.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale           | 4 kg (72.7%)  | 79 %  | 6   |
| Grain | Strzegom Pszeniczny         | 0.5 kg (9.1%) | 81 %  | 6   |
| Grain | Bestmalz - Chocolate        | 0.5 kg (9.1%) | 25 %  | 900 |
| Grain | CastleMalting - Coffee Malt | 0.5 kg (9.1%) | 74 %  | 296 |

## Hops

| Use for    | Name       | Amount | Time   | Alpha acid |
|------------|------------|--------|--------|------------|
| First Wort | Marynka    | 20 g   | 60 min | 10 %       |
| Boil       | Willamette | 25 g   | 20 min | 5 %        |

## Yeasts

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

## Extras

| Type  | Name     | Amount | Use for | Time  |
|-------|----------|--------|---------|-------|
| Spice | Espresso | 100 g  | Boil    | 1 min |