

Sadza

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **31.6**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **67 C**, Time **100 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **100 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.2 kg (58.3%) | 80 % | 5 |
| Grain | Jęczmień niesłodowany | 1.7 kg (23.6%) | 75 % | 2 |
| Grain | Jęczmień palony | 0.3 kg (4.2%) | 55 % | 985 |
| Grain | Weyermann - Chocolate Wheat | 0.7 kg (9.7%) | 74 % | 788 |
| Grain | Żytni czekoladowy | 0.3 kg (4.2%) | 75 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 7.9 % |
| Boil | Sybilla | 20 g | 10 min | 6.8 % |

Notes

- Palony jęczmień dodany na drugą przerwę.
Sep 20, 2023, 3:08 PM