

# ŚLONSKO NOC

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **39.4**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type    | Name                                | Amount        | Yield | EBC  |
|---------|-------------------------------------|---------------|-------|------|
| Grain   | COLORADO PALE BASE MALT VIKING MALT | 4.7 kg (81%)  | --- % | 5    |
| Grain   | CZEKOLADOWY 1200 EBC VIKING MALT    | 0.3 kg (5.2%) | --- % | 1200 |
| Grain   | BARWIĄCY VIKING MALT 1300-1600 EBC  | 0.5 kg (8.6%) | --- % | 1300 |
| Adjunct | PŁATKI JĘCZMIENNE                   | 0.3 kg (5.2%) | --- % | ---  |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | MARYNKA 10.5 AA | 30 g   | 70 min | 10.5 %     |

## Yeasts

| Name                       | Type | Form  | Amount  | Laboratory       |
|----------------------------|------|-------|---------|------------------|
| FM10 O czym szumią wierzby | Ale  | Slant | 2000 ml | Fermentum Mobile |