

# Suchar

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **30.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (70%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16
Grain	Jęczmień palony	0.25 kg (5%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.25 kg (5%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	40 g	60 min	4.5 %
Boil	Fuggles	10 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar