

Żedrinia Jubileuszowa

- Gravity **18.9 BLG**
- ABV ---
- IBU **40**
- SRM **36.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **57 C**, Time **45 min**
- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **30 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **24.7 liter(s)** of strike water to **61.9C**
- Add grains
- Keep mash **45 min** at **57C**
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **2 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 3 kg (46.2%) | 80 % | 7 |
| Grain | Casle Malting Whisky Nature | 2.5 kg (38.5%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.4 kg (6.2%) | 78 % | 4 |
| Grain | Jęczmień palony | 0.2 kg (3.1%) | 55 % | 985 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (3.1%) | 73 % | 1001 |
| Grain | Płatki owsiane | 0.2 kg (3.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 50 g | 90 min | 7 % |
| Boil | Chinook | 20 g | 5 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------|-------|-----|--------|---------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Safbrew |
|---------------|-------|-----|--------|---------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 10 min |