

## #8 Słodziak stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **35.9**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.9 liter(s)**
- Total mash volume **6.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **4.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **7.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (60.6%)	80 %	4
Grain	Strzegom Czekoladowy jasny	0.2 kg (12.1%)	68 %	400
Grain	Jęczmień palony	0.15 kg (9.1%)	55 %	985
Grain	Płatki owsiane	0.2 kg (12.1%)	85 %	3
Grain	BESTMALZ - Caramel Hell	0.1 kg (6.1%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	10 g	60 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	3 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Laktoza	100 g	Boil	15 min