

Bukowiec

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **22.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **32.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|----------------|---------|------|
| Grain | Strzegom Pale Ale | 2.5 kg (31.8%) | 74.84 % | 13 |
| Grain | Strzegom Monachijski typ II | 3.5 kg (44.6%) | 74.39 % | 41 |
| Grain | Strzegom Karmelowy 30 | 0.5 kg (6.4%) | 72.6 % | 79 |
| Grain | Strzegom Pszeniczny | 0.6 kg (7.6%) | 77.09 % | 7 |
| Grain | Weyermann - Carafa I | 0.25 kg (3.2%) | 70 % | 1083 |
| Adjunct | Briess - Barley Flakes | 0.5 kg (6.4%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 45 min | 8.7 % |
| Boil | Marynka | 20 g | 5 min | 8.7 % |

Yeasts

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

| | | | | |
|-----------------------|-----|-----|------|--------|
| Fermentis Safale S-04 | Ale | Dry | 11 g | Safale |
|-----------------------|-----|-----|------|--------|

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Other | Laktoza | 500 g | Boil | 15 min |