

# Czarny słodziak

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **42**
- SRM **45.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC  |
|-------|---------------------------|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 3 kg (75%)    | 85 %  | 7    |
| Grain | Jęczmień palony           | 0.3 kg (7.5%) | 55 %  | 1100 |
| Grain | Weyermann - Carafa II     | 0.3 kg (7.5%) | 70 %  | 1100 |
| Grain | Weyermann - Carafa III    | 0.1 kg (2.5%) | 70 %  | 1300 |
| Grain | Płatki owsiane            | 0.3 kg (7.5%) | 85 %  | 3    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 10 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| so4  | Ale  | Dry  | 10 g   | ---        |

## Notes

- 250 g laktozy pod koniec gotowania 10 min. 70 st wsypać jasne słody zacierać 60min w temp 67 st. Po 60min temp 72 wsypać ciemne słody zacierać 10 min. Wyrzew 78-80 5min.  
kawa ziarnista na cichą 50-100g  
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