

Czekoladowa Laktacja

- Gravity **15.4 BLG**
- ABV ---
- IBU **21**
- SRM **40**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **51.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.7 liter(s)**
- Total mash volume **43.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **32.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **30 liter(s)** of **76C** water or to achieve **51.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Strzegom Pale Ale | 5 kg (43.1%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 3.5 kg (30.2%) | 80 % | 4 |
| Grain | Brown Malt (British Chocolate) | 0.4 kg (3.4%) | 70 % | 128 |
| Grain | Jęczmień palony | 0.7 kg (6%) | 55 % | 985 |
| Grain | Caramunich Malt | 0.2 kg (1.7%) | 71.7 % | 110 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (4.3%) | 73 % | 1001 |
| Grain | Strzegom pszeniczny | 0.4 kg (3.4%) | 81 % | 6 |
| Grain | Caramel/Crystal Malt - 60L | 0.2 kg (1.7%) | 74 % | 118 |
| Sugar | Trzcinyowy | 0.7 kg (6%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Fuggles | 80 g | 60 min | 4.5 % |
| Boil | Kent Goldings | 15 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 23 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|---------|--------|
| Fining | Mech irlandzki | 15 g | Boil | 15 min |
| Flavor | Laktoza | 600 g | Boil | 15 min |
| Flavor | Gorzka czekolada | 100 g | Boil | 15 min |
| Flavor | Kakao odtłuszczone | 440 g | Boil | 15 min |

Notes

- Słody ciemne wsypuję na drugą przerwę. Na cichą fermentację dodaję 100g gorzkiej czekolady i 300g laktozy (wszystko zalane wrzątkiem, jakieś 800ml). Po przelaniu na cichą, z osadem wypadło ponad 5 litrów piwa.
May 13, 2016, 8:22 AM