

Dzikiemności

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **35.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (52.1%)	80 %	7
Grain	Pszeniczny	0.5 kg (10.4%)	85 %	4
Grain	Castlemalting - Cara Clair	0.5 kg (10.4%)	78 %	4
Grain	Briess - Dark Chocolate Malt	0.25 kg (5.2%)	60 %	827
Grain	Strzegom Czekoladowy jasny	0.25 kg (5.2%)	68 %	400
Grain	Simpsons - Coffee Malt	0.25 kg (5.2%)	74 %	296
Grain	Karmelowy żytni Strzegom	0.25 kg (5.2%)	75 %	150
Grain	Jęczmień palony	0.2 kg (4.2%)	55 %	985
Grain	Acid Malt	0.1 kg (2.1%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	18 g	60 min	11 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	600 g	Boil	15 min

Notes

- Dzikie czereśnie (ok.2kg) na fermentację cichą. W następnej warce prawdopodobnie zmniejszyć ilość palonego jęczmienia.
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