

# HERR URBANIAK'S ESPRESSO

- Gravity **14.3 BLG**
- ABV ---
- IBU **28**
- SRM **46.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield  | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Strzegom Pale Ale          | 3 kg (50%)    | 79 %   | 6   |
| Grain | Strzegom Monachijski typ I | 1 kg (16.7%)  | 79 %   | 16  |
| Grain | Oats, Flaked               | 0.6 kg (10%)  | 80 %   | 2   |
| Grain | Chocolate Malt (US)        | 0.5 kg (8.3%) | 60 %   | 690 |
| Sugar | Milk Sugar (Lactose)       | 0.6 kg (10%)  | 76.1 % | 0   |
| Grain | Jęczmień palony            | 0.3 kg (5%)   | 55 %   | 985 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 20 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 30 g   | 20 min | 4 %        |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 50 ml  | Safale     |

## Extras

| Type   | Name     | Amount | Use for | Time     |
|--------|----------|--------|---------|----------|
| Flavor | Espresso | 200 g  | Primary | 0 day(s) |

## Notes

- Zmniejszyć ilość laktozy, może do 0,4 kg.  
*Jun 23, 2016, 1:58 AM*