

## HUE^2

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- Gravity **15.2 BLG**
- ABV ---
- IBU **30**
- SRM **40.5**
- 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 **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

### Steps

- Temp **30 C**, Time **1 min**
- Temp **70 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **20.7 liter(s)** of strike water to **31.7C**
- Add grains
- Keep mash **1 min** at **30C**
- Keep mash **90 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (58%)	79 %	6
Grain	Żytni	1 kg (14.5%)	85 %	8
Grain	Oats, Flaked	0.8 kg (11.6%)	80 %	2
Grain	Chocolate Malt (US)	0.5 kg (7.2%)	60 %	690
Grain	Strzegom pszenica prażona	0.3 kg (4.3%)	70 %	1000
Grain	Weyermann - Dehusked Carafa III	0.3 kg (4.3%)	70 %	1024

### Hops

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

### Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - British Ale	Ale	Liquid	1000 ml	Wyeast Labs
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### Extras

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