

imperialny komunista z mlekiem pod nosem

- Gravity **20 BLG**
- ABV ---
- IBU **31**
- SRM **43**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (51.2%)	80 %	7
Grain	Oats, Flaked	0.6 kg (7.7%)	80 %	2
Grain	Słód pszeniczny Bestmalz	1 kg (12.8%)	82 %	5
Grain	Biscuit Malt	0.6 kg (7.7%)	79 %	45
Grain	Casle Malting Whisky Nature	0.2 kg (2.6%)	85 %	4
Grain	Chocolate Malt (US)	0.4 kg (5.1%)	60 %	800
Grain	Carafa II	0.32 kg (4.1%)	70 %	1100
Grain	Black Barley (Roast Barley)	0.2 kg (2.6%)	55 %	1000
Sugar	Milk Sugar (Lactose)	0.5 kg (6.4%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8.9 %
Dry Hop	Cascade	10 g	2 day(s)	6 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	15 g	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	10 min