

Jazzman

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **34.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|--------|------|
| Grain | Castle Pale Ale | 2 kg (58.8%) | 80 % | 8 |
| Grain | Monachijski | 0.5 kg (14.7%) | 80 % | 16 |
| Grain | Czekoladowy | 0.2 kg (5.9%) | 60 % | 788 |
| Grain | Wheat Black Castle Malting | 0.2 kg (5.9%) | 77 % | 1200 |
| Sugar | Milk Sugar (Lactose) | 0.3 kg (8.8%) | 76.1 % | 0 |
| Adjunct | Płatki owsiane | 0.2 kg (5.9%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Oktawia | 25 g | 50 min | 7.1 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 0 min | 4 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-----|------|-------|
| Fining | Mech Irlandzki | 5 g | Boil | 5 min |
| Flavor | Kawa | 5 g | Boil | 5 min |

Notes

- Słody ciemne po próbie jodowej
May 13, 2022, 3:06 AM