

Malinowy chruśniak #1 - Sweet Stout z maliną - Browar na Wyżynie

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **40.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------------|----------------|-------|------|
| Grain | pilzński Viking Malt | 4 kg (70.8%) | 80 % | 5 |
| Grain | karmelowy 300 - Viking Malt | 0.5 kg (8.8%) | 70 % | 300 |
| Grain | czekoladowy ciemny Viking Malt | 0.3 kg (5.3%) | 1 % | 1200 |
| Adjunct | płatki owsiane | 0.4 kg (7.1%) | 1 % | 3 |
| Grain | pszeniczny Viking Malt | 0.25 kg (4.4%) | 81 % | 5 |
| Grain | jęczmień prażony Viking Malt | 0.2 kg (3.5%) | 1 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil | Marynka (PL) - granulát | 10 g | 60 min | 8.2 % |
| Boil | Puławski (PL) - granulát | 15 g | 20 min | 8.9 % |
| Boil | Puławski (PL) - granulát | 15 g | 7 min | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | Owoce (malina) | 1800 g | Secondary | 7 day(s) |
| Flavor | Laktoza | 1000 g | Boil | 15 min |

Notes

- Słody czekoladowy i prażony dodane do zacierania na drugą przerwę 72C.
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