

mleczny staut

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **49**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.2 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 **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (55.6%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 1 kg (18.5%) | 80 % | 4 |
| Grain | Jęczmień palony | 0.3 kg (5.6%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (7.4%) | 68 % | 1200 |
| Grain | Strzegom Barwiący | 0.3 kg (5.6%) | 68 % | 1300 |
| Grain | Płatki owsiane | 0.4 kg (7.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 40 g | 60 min | 5.5 % |

Yeasts

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

Extras

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

| | | | | |
|--------|---------|-------|------|-------|
| Flavor | Laktoza | 500 g | Boil | 0 min |
|--------|---------|-------|------|-------|

Notes

- Próba jodowa po 45min na 67st
Słody ciemne dodane na przerwę 72C
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