

## Pasaż 2.2 Wyspowe A świstak siedzi i owija je w te sreberka.

- Gravity **18.2 BLG**
- ABV ---
- IBU **42**
- SRM **50.6**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **20.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (66.7%)	80 %	7
Grain	Caramunich II	0.5 kg (6.7%)	78 %	120
Grain	Caraaroma	0.5 kg (6.7%)	78 %	400
Grain	Weyermann - Carafa II	0.7 kg (9.3%)	70 %	837
Adjunct	Laktoza	0.8 kg (10.7%)	100 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	9.5 %
Boil	Lublin (Lubelski)	50 g	10 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Liquid	100 ml	White Labs