

Siwy Stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **52**
- SRM **29.6**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 2 kg (66.7%) | 85 % | 7 |
| Grain | Strzegom Monachijski typ II | 0.6 kg (20%) | 79 % | 22 |
| Grain | Czekoladowy | 0.15 kg (5%) | 60 % | 788 |
| Grain | Fawcett - Pale Chocolate | 0.15 kg (5%) | 71 % | 600 |
| Grain | Carafa III | 0.1 kg (3.3%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Marynka | 10 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 6.9 g | Fermentis |

Extras

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

| | | | | |
|--------|------------|-------|-----------|-----------|
| Flavor | Laktoza | 324 g | Boil | 5 min |
| Flavor | Cocoa Nibs | 60 g | Secondary | 14 day(s) |