

# Sokrat

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **28**
- SRM **35.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **1.8 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **17.9 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **81.4C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3
Grain	Strzegom Pale Ale	4 kg (62.5%)	79 %	6
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (7.8%)	73 %	1001
Grain	Strzegom Karmel 30	0.5 kg (7.8%)	75 %	30
Grain	Weyermann - Pale Wheat Malt	1 kg (15.6%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	30 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	0.5 g	Boil	15 min