

# Sylwkowe

- Gravity **13.3 BLG**
- ABV ---
- IBU **30**
- SRM **29.7**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **30 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield  | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | pale ale                    | 2 kg (31.7%)  | 80 %   | 4   |
| Grain | Strzegom Pilzneński         | 2 kg (31.7%)  | 80 %   | 4   |
| Grain | Strzegom Monachijski typ II | 1 kg (15.9%)  | 79 %   | 22  |
| Grain | Strzegom Karmel 150         | 0.5 kg (7.9%) | 75 %   | 150 |
| Grain | Castle Cafe                 | 0.5 kg (7.9%) | 75.5 % | 480 |
| Grain | Jęczmień palony             | 0.3 kg (4.8%) | 55 %   | 985 |

## Hops

| Use for             | Name       | Amount | Time      | Alpha acid |
|---------------------|------------|--------|-----------|------------|
| Boil                | Target     | 25 g   | 60 min    | 10.5 %     |
| Aroma (end of boil) | Challenger | 25 g   | 10 min    | 7 %        |
| Dry Hop             | Fuggles    | 25 g   | 10 day(s) | 4.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.3 g | Safale     |

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Piwo nie wychodzi słodkie.  
*Mar 12, 2017, 8:57 AM*