

# Waiter Goes Nuts

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **31**
- SRM **28**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **8 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (58.5%)	80 %	5
Grain	Monachijski	1.2 kg (18.5%)	80 %	16
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.8%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.25 kg (3.8%)	68 %	400
Grain	Carafa Special Typ II	0.1 kg (1.5%)	68 %	1100
Grain	Płatki owsiane	0.4 kg (6.2%)	60 %	3
Sugar	Laktoza	0.5 kg (7.7%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	12.1 %
Boil	Chinook	10 g	30 min	12.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	130 ml	Fermentis

## Extras

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

Type	Name	Amount	Use for	Time
Other	Laktoza	500 g	Boil	15 min
Flavor	Orzechy ziemne prażone niesolone	650 g	Secondary	7 day(s)
Other	Ekstrakt waniliowy	60 g	Secondary	7 day(s)
Flavor	Sól morksa	12 g	Secondary	7 day(s)
Other	Syrop Klonowy Black Rose	150 g	Bottling	---
Other	Pożywka drożdżowa Fermanits SpringFerm BR-2	2 g	Boil	10 min

## Notes

- Dorzucony sól Carafa Special Typ III - dorzucamy na 10min w 78\*c

Orzeszki wylądowały na blasze wyłożonej papierem do pieczenia i wjechały na 20 minut do piekarnika rozgrzanego do 180°C. Z kolei sól została najpierw rozpuszczona w odrobinie wrzątku.

150g syropu klonowego Black Rose  
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