

# Wysłodziny po Świątecznym v2

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **2**
- SRM **14.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **3.4 liter(s)**
- Total mash volume **4.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **3.4 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **7.6 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount          | Yield  | EBC  |
|-------|--|-----------------|--------|------|
| Grain | Viking Pale Ale malt                   | 0.43 kg (35%)   | 90 %   | ---  |
| Grain | Special B Malt                         | 0.04 kg (3.3%)  | 65.2 % | 315  |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.03 kg (2.4%)  | 73 %   | 1001 |
| Grain | Strzegom<br>Czekoladowy jasny          | 0.03 kg (2.4%)  | 80 %   | 400  |
| Grain | Carafa Typ II                          | 0.03 kg (2.4%)  | 80 %   | ---  |
| Grain | Carafa Typ III                         | 0.03 kg (2.4%)  | 80 %   | ---  |
| Grain | Strzegom Wiedeński                     | 0.11 kg (8.9%)  | 79 %   | 10   |
| Grain | Płatki owsiane                         | 0.09 kg (7.3%)  | 85 %   | 3    |
| Grain | Castle Pale Ale                        | 0.21 kg (17.1%) | 80 %   | 10   |
| Grain | Strzegom Karmel<br>150                 | 0.03 kg (2.4%)  | 75 %   | 150  |
| Sugar | Milk Sugar (Lactose)                   | 0.2 kg (16.3%)  | 76.1 % | 0    |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Simcoe | 1 g    | 10 min | 13.2 %     |

## Yeasts

| Name         | Type | Form  | Amount    | Laboratory |
|--------------|------|-------|-----------|------------|
| Safale US-05 | Ale  | Slant | 214.29 ml | Fermentis  |

## Extras

| Type   | Name             | Amount | Use for   | Time     |
|--------|------------------|--------|-----------|----------|
| Flavor | 6x espresso      | 0.09 g | Secondary | 7 day(s) |
| Spice  | Cynamon          | 2.14 g | Boil      | 10 min   |
| Flavor | 4x laski wanilli | 0.09 g | Secondary | 7 day(s) |