

Zimowa Ania

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **18**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **54.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **61.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **64.8 liter(s)**
- Total mash volume **77.7 liter(s)**

Steps

- Temp **63 C**, Time **70 min**
- Temp **75 C**, Time **5 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **64.8 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **5 min** at **75C**
- Keep mash **5 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **61.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 3 kg (23.2%) | 80 % | 7 |
| Grain | Carahell | 1.5 kg (11.6%) | 77 % | 90 |
| Grain | Strzegom Monachijski typ II | 2.5 kg (19.3%) | 79 % | 22 |
| Grain | Carafa III | 0.2 kg (1.5%) | 70 % | 1034 |
| Grain | Abbey Malt Weyermann | 5 kg (38.6%) | 75 % | 45 |
| Grain | Płatki owsiane | 0.25 kg (1.9%) | 70 % | --- |
| Grain | Caramunich® typ I | 0.5 kg (3.9%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| First Wort | Fuggles | 50 g | 70 min | 9.9 % |
| Boil | Columbus/Tomahawk/Zeus | 30 g | 15 min | 15 % |
| Aroma (end of boil) | vgw | 50 g | 0 min | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 0.5 ml | Fermentis |
|--------------|-----|-------|--------|-----------|