

# Czekolada deserowa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **24**
- SRM **35.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **10.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **7.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield  | EBC  |
|-------|----------------------------|-----------------|--------|------|
| Grain | Viking Pale Ale malt       | 1.75 kg (62.5%) | 80 %   | 5    |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (8.9%)  | 68 %   | 400  |
| Grain | Strzegom Pszeniczny        | 0.1 kg (3.6%)   | 81 %   | 6    |
| Grain | Carafa III                 | 0.05 kg (1.8%)  | 70 %   | 1034 |
| Grain | Carafa                     | 0.1 kg (3.6%)   | 70 %   | 664  |
| Grain | Abbey Malt Weyermann       | 0.2 kg (7.1%)   | 75 %   | 45   |
| Grain | Jęczmień palony            | 0.1 kg (3.6%)   | 55 %   | 985  |
| Sugar | Milk Sugar (Lactose)       | 0.25 kg (8.9%)  | 76.1 % | 0    |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 10 g   | 60 min | 11 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | ---        |

## Notes

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

- Kwasowość narazie na nieco zbyt wysokim poziomie .  
*May 8, 2019, 7:49 PM*