

The Waiter - Uwarz sobie by Brokreacja

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **43**
- SRM **26**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **68.5 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **75 min** at **68.5C**
- Keep mash **5 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 2.7 kg (62.8%) | 85 % | 7 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (23.3%) | 80 % | 20 |
| Grain | Czekoladowy | 0.25 kg (5.8%) | 60 % | 788 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (5.8%) | 71 % | 600 |
| Grain | Carafa III | 0.1 kg (2.3%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Marynka | 10 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------|--------|-----------|-----------|
| Other | Laktoza | 540 g | Boil | 5 min |
| Spice | Cocoa Nibs | 100 g | Secondary | 14 day(s) |

Notes

- Sól Carafa III dodać na 5 minut przed końcem zacierania
Feb 11, 2018, 10:44 AM