niby stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **30.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg *(36%)*	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.25 kg *(4.5%)*	68 %	1200
Grain	Caraaroma	0.5 kg *(9%)*	78 %	400
Grain	Płatki owsiane	0.5 kg *(9%)*	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg *(9%)*	76.1 %	0
Grain	Strzegom Monachijski typ II	1 kg *(18%)*	79 %	22
Grain	Strzegom Karmel 150	0.3 kg *(5.4%)*	75 %	150
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg *(9%)*	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	20 g	55 min	8.7 %
Boil	Hallertau Blanc	10 g	40 min	8.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	250 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Spice	goździki	3 g	Boil	15 min
Spice	cynamon pokruszony	3 g	Boil	15 min

Notes

- 1. po wysładzaniu 25l brzeczki, BLG 13,5
  2. po gotowaniu i zlaniu do fermentora 19,5l brzeczki BLG 14,5
  3. po dodaniu laktozy dolanie wody do 21l BLG 15,5
  4. BLG po fermentacji wtórnej 6,5 Czyli alkohol 4,7%
  Piwo mocno słodowe, delikatne w smaku, goryczka i chmiel mało wyczuwalne. Czuć cynamon, goździki minimalnie.
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