skodki stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- SRM **35.1**
- 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 **3.3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **80C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg *(80.6%)*	80 %	7
Grain	Pszeniczny	0.5 kg *(8.1%)*	85 %	4
Grain	Jęczmień palony	0.7 kg *(11.3%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	30 g	60 min	9 %
Boil	flggles	30 g	5 min	6 %
Boil	Amarillo	10 g	30 min	9.5 %

Yeasts

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

Notes

- może w następnej warce dodać płatki owsiane lub płatki dębu lub kawe

  słodki czekoladowy palony i jest goryczka
  Jan 20, 2018, 11:25 AM