bardzo lekki Bourbon

- Gravity **12.9 BLG**
- ABV **---**
- IBU **29**
- SRM **34.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(69%)*	80 %	5
Grain	Caraaroma	0.5 kg *(8.6%)*	78 %	400
Grain	Jęczmień palony	0.5 kg *(8.6%)*	55 %	985
Grain	Barley, Flaked	0.8 kg *(13.8%)*	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	27 g	60 min	8.8 %
Boil	Marynka	10 g	10 min	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe leżakowane w burbonie	30 g	Secondary	14 day(s)
Flavor	śliwki	200 g	Boil	5 min
Flavor	Sliwki	200 g	Boil	10 min

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

Notes

- Zrobić kleik z płatków
  Mar 16, 2017, 1:29 PM