

Słodziak

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **23**
- SRM **28.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Strzegom Monachijski typ I | 3 kg (45.5%) | 79 % | 16 |
| Grain | Caraaroma | 0.5 kg (7.6%) | 78 % | 400 |
| Grain | Weyermann - Melanoiden Malt | 0.5 kg (7.6%) | 81 % | 53 |
| Grain | Weyermann - Carafa II | 0.5 kg (7.6%) | 70 % | 837 |
| Grain | Płatki owsiane | 0.4 kg (6.1%) | 85 % | 3 |
| Grain | Strzegom Wiedeński | 1 kg (15.2%) | 79 % | 10 |
| Sugar | Milk Sugar (Lactose) | 0.7 kg (10.6%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Oktawia | 50 g | 60 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |