#Wschodni KWK Wieczorek

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **40**
- SRM **44.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **75C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg *(57.1%)*	80 %	4
Grain	Jęczmień palony	0.25 kg *(7.1%)*	55 %	985
Grain	Briess - Dark Chocolate Malt	0.25 kg *(7.1%)*	60 %	827
Sugar	Milk Sugar (Lactose)	0.5 kg *(14.3%)*	76.1 %	0
Grain	Karmelowy	0.5 kg *(14.3%)*	75 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	East Kent Goldings	15 g	5 min	5.1 %