

Ciasteczko

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **19**
- SRM **41.4**
- 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 **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (46.9%)	81 %	4
Grain	Płatki owsiane	1 kg (15.6%)	85 %	3
Grain	Słód owsiany Fawcett	0.5 kg (7.8%)	61 %	5
Grain	Caramunich® typ I	0.5 kg (7.8%)	73 %	80
Grain	Chocolate 900 Castle	0.5 kg (7.8%)	68 %	900
Grain	Extra black	0.3 kg (4.7%)	65 %	1400
Sugar	Milk Sugar (Lactose)	0.6 kg (9.4%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

Notes

- Fermentacja w temperaturze 20-22°C. Dwa dni przed butelkowaniem dodaj kawy. 28g kawy zaparz w 1L wody w kawiarni (francuska prasa). Ochłódź i powoli wlej do fermentatora.
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