

Czekoladowa Laktacja #2

- Gravity **17.5 BLG**
- ABV ---
- IBU **23**
- SRM **57.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **51.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.7 liter(s)**
- Total mash volume **47.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **35.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **28 liter(s)** of **76C** water or to achieve **51.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|--------|------|
| Grain | Strzegom Pale Ale | 5 kg (39.4%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 3.5 kg (27.6%) | 80 % | 4 |
| Grain | Jęczmień palony | 0.8 kg (6.3%) | 55 % | 985 |
| Sugar | Trzcinowy | 0.8 kg (6.3%) | 100 % | 0 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.7 kg (5.5%) | 73 % | 1001 |
| Grain | Brown Malt (British Chocolate) | 0.6 kg (4.7%) | 70 % | 128 |
| Grain | Strzegom pszeniczny | 0.4 kg (3.1%) | 81 % | 6 |
| Grain | Caramunich Malt | 0.3 kg (2.4%) | 71.7 % | 110 |
| Grain | Caramel/Crystal Malt - 60L | 0.3 kg (2.4%) | 74 % | 118 |
| Grain | Pszენica prażona | 0.3 kg (2.4%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 40 g | 60 min | 11 % |
| Boil | Fuggles | 15 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 23 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|---------|--------|
| Fining | Mech irlandzki | 15 g | Boil | 15 min |
| Flavor | Laktoza | 600 g | Boil | 15 min |
| Flavor | Gorzka czekolada | 100 g | Boil | 15 min |
| Flavor | Kakao odtłuszczone | 110 g | Boil | 15 min |

Notes

- Słody ciemne wsypuję na drugą przerwę. Na cichą fermentację dodaję 100g gorzkiej czekolady i 400 g laktozy (wszystko zalane wrzątkiem, jakieś 800ml).
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