

# Malinowy chruśniak #1 - Sweet Stout z maliną - Browar na Wyżynie

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **40.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzński Viking Malt	4 kg (70.8%)	80 %	5
Grain	karmelowy 300 - Viking Malt	0.5 kg (8.8%)	70 %	300
Grain	czekoladowy ciemny Viking Malt	0.3 kg (5.3%)	1 %	1200
Adjunct	płatki owsiane	0.4 kg (7.1%)	1 %	3
Grain	pszeniczny Viking Malt	0.25 kg (4.4%)	81 %	5
Grain	jęczmień prażony Viking Malt	0.2 kg (3.5%)	1 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka (PL) - granulát	10 g	60 min	8.2 %
Boil	Puławski (PL) - granulát	15 g	20 min	8.9 %
Boil	Puławski (PL) - granulát	15 g	7 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Owoce (malina)	1800 g	Secondary	7 day(s)
Flavor	Laktoza	1000 g	Boil	15 min

## Notes

- Słody czekoladowy i prażony dodane do zacierania na drugą przerwę 72C.  
*Sep 3, 2017, 3:26 PM*