

# Nie miała baba kłopotu

- Gravity **14 BLG**
- ABV ---
- IBU **71**
- SRM ---
- 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 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **67 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt       | 3.7 kg (71.8%) | 80 %   | --- |
| Grain | Strzegom Karmel 600        | 0.4 kg (7.8%)  | 68 %   | --- |
| Grain | Strzegom Czekoladowy jasny | 0.35 kg (6.8%) | 68 %   | --- |
| Grain | Jęczmień palony            | 0.2 kg (3.9%)  | 55 %   | --- |
| Sugar | Milk Sugar (Lactose)       | 0.5 kg (9.7%)  | 76.1 % | --- |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Northdown | 25 g   | 60 min | 25 %       |

## Yeasts

| Name               | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| Mauribrew Ale Y514 | Ale  | Dry  | 11 g   | ---        |