

Niskoalkoholowy staut i sweet stout#1

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU ---
- SRM **37**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **74 C**, Time **60 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **81.7C**
- Add grains
- Keep mash **60 min** at **74C**
- Sparge using **-11.2 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 1.5 kg (33%) | 80 % | 5 |
| Grain | BESTMALZ - Best Vienna | 1.1 kg (24.2%) | 80.5 % | 9 |
| Grain | BESTMALZ - Best Pilsen | 0.45 kg (9.9%) | 80.5 % | 4 |
| Grain | Strzegom Czekoladowy jasny | 0.4 kg (8.8%) | 68 % | 400 |
| Grain | Weyermann - Carafa I | 0.25 kg (5.5%) | 70 % | 690 |
| Grain | Weyermann - Caraorama | 0.2 kg (4.4%) | 75 % | 350 |
| Grain | Strzegom Czekoladowy ciemny | 0.15 kg (3.3%) | 68 % | 1200 |
| Adjunct | łuska ryżowa | 0.1 kg (2.2%) | --- % | --- |
| Grain | Jęczmień prażony | 0.4 kg (8.8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Mash | East Kent Goldings | 35 g | 60 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------------|-----|-------|--------|-----------------|
| Mangrove Jack's M15 Empire Ale | Ale | Dry | 12 g | Mangrove Jack's |
| Lallemmand Windsor Ale | Ale | Slant | 100 ml | lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|-----------|----------|
| Flavor | laktoza | 150 g | Primary | 7 day(s) |
| Flavor | KAWA | 250 g | Secondary | 2 day(s) |
| Water Agent | kwask mlekowy | 2 g | Mash | --- |
| Flavor | łuska kakaowca | 50 g | Secondary | 2 day(s) |

Notes

- 2 różne warki po 13l zadane różnymi drożdżami. Laktoza dodana do obydwu piw po 150g na windsora i 300g na M15. Kawa i łuska kakaowca dodana tylko do Windsora na 2 dni przed rozlewem. Prażony Jęczmień dodany do wysładzania. 15 śliwek macerowanych z laską wanilii w alkoholu została dodana do M15 na 2 dni przed rozlewem.
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