

## Noc Kultury #8 - Sweet Stout - Browar na Wyżynie

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **28**
- SRM **35.1**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **16.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	wiedeński Castle Malting	3 kg (49.6%)	80 %	6
Grain	caramel aromatic - Viking Malt	0.3 kg (5%)	75 %	180
Grain	Château Special B Castle Malting	0.3 kg (5%)	77 %	300
Grain	czekoladowy Bestmaltz	0.3 kg (5%)	75 %	900
Grain	pszenica prażona Viking Malt	0.15 kg (2.5%)	70 %	1100
Grain	żyto prażone Viking Malt	0.1 kg (1.7%)	65 %	1100
Grain	płatki owsiane błyskawiczne	1.4 kg (23.1%)	70 %	1
Sugar	lakto z mleka	0.5 kg (8.3%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga (PL) - granulát	25 g	90 min	9.5 %

### Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	800 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas fosforowy 75% (wysładzanie)	2 g	Mash	75 min
Water Agent	Węglan wapnia	2 g	Mash	75 min
Water Agent	Chlorek wapnia	6 g	Mash	75 min
Water Agent	Siarczan wapnia	1 g	Mash	75 min
Water Agent	mech irlandzki	2 g	Boil	15 min
Flavor	mleko w proszku odtłuszczone	1000 g	Boil	0 min
Flavor	Mak niebieski	200 g	Boil	15 min

### Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=1HWD5PX>  
 Ca+2 Mg+2 Na+ Cl- SO4-2 HCO  
 56.5 0.0 131.0 98.1 42.2 57.147  
 Mash pH \*: 5.75  
 SO42-/Cl- ratio: 0.4 Very Malty  
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