

Pasaż 2.2 Wyspowe A świstak siedzi i owija je w te sreberka.

- Gravity **18.2 BLG**
- ABV ---
- IBU **42**
- SRM **50.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (66.7%) | 80 % | 7 |
| Grain | Caramunich II | 0.5 kg (6.7%) | 78 % | 120 |
| Grain | Caraaroma | 0.5 kg (6.7%) | 78 % | 400 |
| Grain | Weyermann - Carafa II | 0.7 kg (9.3%) | 70 % | 837 |
| Adjunct | Laktoza | 0.8 kg (10.7%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 9.5 % |
| Boil | Lublin (Lubelski) | 50 g | 10 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP002 - English Ale Yeast | Ale | Liquid | 100 ml | White Labs |