

Pomarańcza w czekoladzie

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **27**
- SRM **35.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (47.6%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (15.9%)	79 %	22
Grain	Fawcett - Pale Chocolate	0.2 kg (3.2%)	71 %	600
Grain	Strzegom Karmel 150	0.25 kg (4%)	75 %	150
Grain	Strzegom Karmel 300	0.2 kg (3.2%)	70 %	299
Grain	Weyermann - Carafa II	0.2 kg (3.2%)	70 %	837
Grain	Carafa III	0.15 kg (2.4%)	70 %	1034
Grain	Strzegom pszenica prażona	0.2 kg (3.2%)	70 %	1000
Grain	Płatki owsiane	0.6 kg (9.5%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (7.9%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	28 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Other	skórka pomarańczy	80 g	Secondary	5 day(s)