

Qumësht

- Gravity **15 BLG**
- ABV ---
- IBU **28**
- SRM **38**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (44.2%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (17.7%) | 79 % | 22 |
| Grain | Caraaroma | 0.3 kg (5.3%) | 78 % | 400 |
| Grain | Carafa II | 0.2 kg (3.5%) | 70 % | 812 |
| Grain | Jęczmień palony | 0.2 kg (3.5%) | 55 % | 985 |
| Grain | Czekoladowy Pszeniczny Strzegom | 0.2 kg (3.5%) | 79 % | 130 |
| Grain | Oats, Flaked | 0.5 kg (8.8%) | 80 % | 2 |
| Sugar | Milk Sugar (Lactose) | 0.75 kg (13.3%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Marynka | 20 g | 15 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Notes

- Wg przepisu 12,6 blg z zacierania + 1,9 blg z laktozy
May 26, 2016, 3:25 PM