

# Skrzynickie Sniadanie

- Gravity **13.5 BLG**
- ABV ---
- IBU **44**
- SRM **5**
- 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 **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **73 C**, Time **20 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **73C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (48.4%)	79 %	6
Grain	Weyermann pszeniczny jasny	2 kg (32.3%)	80 %	6
Sugar	laktoza	0.7 kg (11.3%)	--- %	---
Grain	płatki owsiane	0.5 kg (8.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	belma	50 g	60 min	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	14 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	kawa	200 g	Secondary	7 day(s)