

Słodziak

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **22**
- SRM **31.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.7 kg (63.8%)	79 %	6
Grain	Strzegom Karmel 600	0.4 kg (6.9%)	68 %	601
Grain	Strzegom Czekoladowy jasny	0.35 kg (6%)	68 %	400
Grain	Jęczmień palony	0.2 kg (3.4%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (8.6%)	76.1 %	0
Grain	Płatki owsiane	0.4 kg (6.9%)	85 %	3
Grain	Pszeniczny	0.25 kg (4.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	25 g	60 min	8.2 %

Yeasts

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

Notes

- baza sweet stouta z twojbrewar.pl + płatki owsiane i trochę pszenicy.
na cichą w zamyśle ma pójść jeszcze mięta
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