

The Waiter by Brokrecja

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **30**
- SRM **31.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **68.5 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **75 min** at **68.5C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 2.7 kg (62.8%) | 80 % | 6.5 |
| Grain | Strzegom Monachijski typ II | 1 kg (23.3%) | 80 % | 22 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (5.8%) | 80 % | 1175 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (5.8%) | 80 % | 625 |
| Grain | Carafa III | 0.1 kg (2.3%) | 80 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 15 min | 13.5 % |
| Boil | Magnum | 10 g | 45 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------|--------|-----------|-----------|
| Other | laktoza | 570 g | Boil | 5 min |
| Spice | cocoa nibs | 100 g | Secondary | 14 day(s) |