

# The Waiter - Uwarz sobie by Brokreacja

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **43**
- SRM **26**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 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 **18.5 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.7 kg (62.8%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (23.3%)	80 %	20
Grain	Czekoladowy	0.25 kg (5.8%)	60 %	788
Grain	Fawcett - Pale Chocolate	0.25 kg (5.8%)	71 %	600
Grain	Carafa III	0.1 kg (2.3%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Marynka	10 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	540 g	Boil	5 min
Spice	Cocoa Nibs	100 g	Secondary	14 day(s)

## Notes

- Sól Carafa III dodać na 5 minut przed końcem zacierania  
*Feb 11, 2018, 10:44 AM*