

4,76%

- Gravity **17.9 BLG**
- ABV ---
- IBU **24**
- SRM **35.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **69 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **40 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **20 min** at **72C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.6 kg (56.3%) | 79 % | 6 |
| Grain | Pszeniczny | 0.5 kg (7.8%) | 85 % | 4 |
| Grain | Strzegom Karmel 30 | 0.7 kg (10.9%) | 75 % | 30 |
| Grain | Jęczmień palony | 0.4 kg (6.3%) | 55 % | 985 |
| Adjunct | płatki owsiane | 0.4 kg (6.3%) | --- % | --- |
| Sugar | laktoza | 0.8 kg (12.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 20 min | 4 % |

Yeasts

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