

#8 Słodziak stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **35.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.9 liter(s)**
- Total mash volume **6.6 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **4.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **7.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1 kg (60.6%) | 80 % | 4 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (12.1%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.15 kg (9.1%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.2 kg (12.1%) | 85 % | 3 |
| Grain | BESTMALZ - Caramel Hell | 0.1 kg (6.1%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Mandarina Bavaria | 10 g | 60 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 3 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------|--------|---------|--------|
| Water Agent | Laktoza | 100 g | Boil | 15 min |