

9# Kobiety lubią brąz

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **24.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carafa II specjal	0.25 kg (4.5%)	70 %	1100
Grain	Fawcett - Brown	0.25 kg (4.5%)	72 %	180
Grain	Caraaroma	0.25 kg (4.5%)	78 %	400
Grain	Viking Pale Ale malt	3 kg (54.1%)	80 %	5
Grain	Viking Malt Wędzony Czereśnią	1 kg (18%)	82 %	10
Grain	Weyermann - Dark Wheat Malt	0.5 kg (9%)	85 %	14
Grain	Płatki owsiane	0.3 kg (5.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	14.6 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	14.6 %
Boil	Columbus/Tomahawk/Zeus	10 g	10 min	14.6 %
Boil	Columbus/Tomahawk/Zeus	10 g	5 min	14.6 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	0 min	14.6 %

Yeasts

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