

# babskie

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **23**
- SRM **26.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilżeński	1 kg (14.7%)	85 %	5
Grain	Monachijski Ciemny Steinbach	3 kg (44.1%)	85 %	30
Grain	cookie	0.5 kg (7.4%)	85 %	15
Grain	Strzegom Barwiący	0.1 kg (1.5%)	68 %	1300
Grain	honing	1 kg (14.7%)	80 %	10
Grain	Karmelowy Pszeniczny Strzegom	1 kg (14.7%)	79 %	130
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.9%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.5 %
Boil	Marynka	20 g	10 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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s 33	Ale	Dry	10 g	---
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