

# Bawidamek

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- Gravity **13.3 BLG**
- ABV ---
- IBU **47**
- SRM **59.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (51.9%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (19.2%)	79 %	16
Grain	Simpsons - Coffee Malt	0.5 kg (9.6%)	74 %	296
Grain	Strzegom Karmel 300	0.3 kg (5.8%)	70 %	299
Grain	Briess - Chocolate Malt	0.25 kg (4.8%)	60 %	690
Grain	Jęczmień palony	0.45 kg (8.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	60 min	9.5 %
Boil	Amarillo	15 g	30 min	9.5 %
Boil	Simcoe	20 g	10 min	13.2 %
Boil	Simcoe	20 g	5 min	13.2 %
Aroma (end of boil)	Simcoe	10 g	0 min	13.2 %

## Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	15 min
Flavor	płatki dębowe	50 g	Secondary	14 day(s)