

CAPSTRZYK SWEET STOUT

- Gravity **15 BLG**
- ABV ---
- IBU **42**
- SRM **46.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (64.5%)	80 %	4
Grain	Płatki owsiane	0.4 kg (6.5%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.3 kg (4.8%)	68 %	1200
Grain	Pszeniczny	0.5 kg (8.1%)	85 %	4
Grain	Jęczmień palony	0.3 kg (4.8%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.7 kg (11.3%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Perle	30 g	15 min	7 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	ziarna kawy	50 g	Secondary	6 day(s)
Spice	wanilia	10 g	Secondary	6 day(s)