

Czarna Owca #7

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **33**
- SRM **37.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg (72.7%)	81 %	4
Grain	Platki owsiane	0.25 kg (9.1%)	85 %	3
Grain	Caraaroma	0.2 kg (7.3%)	78 %	400
Grain	Weyermann - Chocolate Wheat	0.2 kg (7.3%)	74 %	1050
Grain	Carafa III Specjal	0.1 kg (3.6%)	70 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Lublin (Lubelski)	10 g	20 min	4 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Other	Laktoza	500 g	Boil	20 min
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Notes

- słód czekoladowy dodany na drugi etap zacierania (78c)
Nov 1, 2018, 11:30 AM