

## Czarny słodziak (wstępne założenie)

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU ---
- SRM **34**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

### Steps

- Temp **66 C**, Time **80 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **20.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.1%)	80 %	2
Grain	Viking Czekoladowy jasny	0.2 kg (3.1%)	68 %	400
Grain	Weyermann - Carafa II	0.65 kg (9.9%)	70 %	837
Grain	Caramel/Crystal Malt - 400 EBC	0.5 kg (7.6%)	79 %	400
Grain	Płatki owsiane błyskawiczne	0.5 kg (7.6%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.7 kg (10.7%)	76.1 %	0

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	kawa	200 g	Secondary	4 day(s)

### Notes

- Do chmielenia poszło 200 g szyszki świeżej mieszanki cascade i chinook na 50 minut. Smakowo myślę

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

goryczka powinna być na poziomie 20 - 25 IBU.  
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