

# Czarny słodziak

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **42**
- SRM **45.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (75%)	85 %	7
Grain	Jęczmień palony	0.3 kg (7.5%)	55 %	1100
Grain	Weyermann - Carafa II	0.3 kg (7.5%)	70 %	1100
Grain	Weyermann - Carafa III	0.1 kg (2.5%)	70 %	1300
Grain	Płatki owsiane	0.3 kg (7.5%)	85 %	3

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
so4	Ale	Dry	10 g	---

## Notes

- 250 g laktozy pod koniec gotowania 10 min. 70 st wsypać jasne słody zacierać 60min w temp 67 st. Po 60min temp 72 wsypać ciemne słody zacierać 10 min. Wygrzew 78-80 5min.  
kawa ziarnista na cichą 50-100g  
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