

dziady

- Gravity **12.6 BLG**
- ABV ---
- IBU **44**
- SRM **48.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **39.6 liter(s)**
- Total mash volume **49.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **71 C**, Time **15 min**

Mash step by step

- Heat up **39.6 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **71C**
- Sparge using **33.6 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	8 kg (68.4%)	80 %	8
Grain	Carared	0.5 kg (4.3%)	75 %	39
Grain	Strzegom Czekoladowy ciemny	0.6 kg (5.1%)	68 %	1200
Grain	Pszeniczny Czekoladowy	0.6 kg (5.1%)	73 %	1001
Grain	Strzegom Barwiący	0.2 kg (1.7%)	68 %	1300
Adjunct	oatmeal	0.8 kg (6.8%)	80 %	1
Sugar	Milk Sugar (Lactose)	1 kg (8.5%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Aroma (end of boil)	Mosaic	50 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale