

Fagaszita

- Gravity **15.9 BLG**
- ABV ---
- IBU **43**
- SRM **37.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **68 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **10 min** at **68C**
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3.7 kg (65.5%) | 80 % | 7 |
| Grain | Pilzneński | 1 kg (17.7%) | 81 % | 4 |
| Grain | Briess - Carabrown Malt | 0.4 kg (7.1%) | 79 % | 108 |
| Grain | Briess - Chocolate Malt | 0.35 kg (6.2%) | 60 % | 690 |
| Grain | Roasted Barley | 0.2 kg (3.5%) | 55 % | 591 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| First Wort | Apollo | 15 g | 70 min | 17 % |
| Aroma (end of boil) | Northdown | 25 g | 10 min | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|------|------|--------|------------|
| Mauribrew Ale 514 | Ale | Dry | 12.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Flavor | Laktoza | 500 g | Boil | 15 min |
| Spice | Laski Wanilii | 50 g | Secondary | 7 day(s) |
| Spice | Wiórki kokosowe | 170 g | Secondary | 7 day(s) |