

# Fagaszita

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- 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)