

# Fortuna Czarna 6.07.2024

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **23**
- SRM **33.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **8 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.7 liter(s)**

## Steps

- Temp **65 C**, Time **20 min**
- Temp **70 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

## Fermentables

| Type  | Name                                | Amount          | Yield | EBC  |
|-------|-------------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt                | 5 kg (63.2%)    | 80 %  | 5    |
| Grain | Pilznieński                         | 0.5 kg (6.3%)   | 81 %  | 4    |
| Grain | Strzegom<br>Czekoladowy 1200        | 0.332 kg (4.2%) | 68 %  | 1202 |
| Grain | Słód Caramunich<br>Typ II Weyermann | 0.947 kg (12%)  | 73 %  | 120  |
| Grain | Weyermann Specjal<br>W              | 0.637 kg (8%)   | 68 %  | 300  |
| Grain | Weyermann Specjal<br>W              | 0.5 kg (6.3%)   | 68 %  | 300  |

## Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Magnum              | 10 g   | 60 min | 13.5 %     |
| Boil    | Hallertau Tradition | 15 g   | 30 min | 8 %        |
| Boil    | Hallertau Tradition | 15 g   | 15 min | 8 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|      |     |       |        |        |
|------|-----|-------|--------|--------|
| us-5 | Ale | Slant | 250 ml | Safale |
|------|-----|-------|--------|--------|

## Notes

- słód czekoladowy i dodany przed samym przełożeniem do filtracji  
*Jul 2, 2024, 8:17 AM*