

HERR URBANIAK'S ESPRESSO

- Gravity **14.3 BLG**
- ABV ---
- IBU **28**
- SRM **46.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Strzegom Pale Ale | 3 kg (50%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (16.7%) | 79 % | 16 |
| Grain | Oats, Flaked | 0.6 kg (10%) | 80 % | 2 |
| Grain | Chocolate Malt (US) | 0.5 kg (8.3%) | 60 % | 690 |
| Sugar | Milk Sugar (Lactose) | 0.6 kg (10%) | 76.1 % | 0 |
| Grain | Jęczmień palony | 0.3 kg (5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 50 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|----------|
| Flavor | Espresso | 200 g | Primary | 0 day(s) |

Notes

- Zmniejszyć ilość laktozy, może do 0,4 kg.
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