

HINTERLAND

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **30**
- SRM **55**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **53.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **45.1 liter(s)**
- Total mash volume **65.6 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **45.1 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **29.2 liter(s)** of **76C** water or to achieve **53.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Simpsons - Best Pale Ale | 12 kg (58.5%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 2 kg (9.8%) | 81 % | 6 |
| Grain | Oats, Flaked | 2 kg (9.8%) | 80 % | 2 |
| Grain | Simpsons - Crystal Dark | 1 kg (4.9%) | 74 % | 158 |
| Grain | Simpsons - Chocolate Malt | 2 kg (9.8%) | 73 % | 788 |
| Grain | Weyermann - Dehusked Carafa I | 1.5 kg (7.3%) | 70 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 25 g | 60 min | 6.3 % |
| Boil | East Kent Goldings | 25 g | 30 min | 6.3 % |
| Boil | Sorachi Ace | 25 g | 30 min | 10 % |
| Whirlpool | Sorachi Ace | 75 g | 30 min | 10 % |
| Whirlpool | Fuggles | 50 g | 30 min | 5.9 % |

Yeasts

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

| | | | | |
|--|-----|-------|--------|-------------|
| Wyeast - 1272 American Ale II | Ale | Slant | 300 ml | Wyeast Labs |
| Starter 3 L (2 dni na mieszadle) na brzeczce 10 BLG z suchego ekstraktu. | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|--|-----------------|--------|-----------|-----------|
| Flavor | Płatki dębowe | 50 g | Secondary | 30 day(s) |
| Flavor | Laktoza | 1000 g | Boil | 10 min |
| Spice | Ziarno kakaowca | 100 g | Secondary | 4 day(s) |
| Ziarna przed dodaniem do fermentorów prażone 30 min w 120 C | | | | |
| Fining | Laski wanilli | 20 g | Bottling | --- |
| 2 świeże laski wanilii pocięte i moczone przez 30-60 dni w 100 ml burbonu. Dodane wraz z burbonem podczas rozlewu. | | | | |

Notes

- Fermentacja burzliwa 30 dni + fermentacja cicha 30 dni z dodatkiem płatków dębowych moczonych 30 dni w koniaku.
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