

Jazzman

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **34.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2 kg (58.8%)	80 %	8
Grain	Monachijski	0.5 kg (14.7%)	80 %	16
Grain	Czekoladowy	0.2 kg (5.9%)	60 %	788
Grain	Wheat Black Castle Malting	0.2 kg (5.9%)	77 %	1200
Sugar	Milk Sugar (Lactose)	0.3 kg (8.8%)	76.1 %	0
Adjunct	Płatki owsiane	0.2 kg (5.9%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	25 g	50 min	7.1 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	0 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	5 g	Boil	5 min
Flavor	Kawa	5 g	Boil	5 min

Notes

- Słody ciemne po próbie jodowej
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