

Karnawał

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **33**
- SRM **35.2**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **11.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **2.9 liter(s)** of **76C** water or to achieve **11.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---|-------------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (70.9%) | 81 % | 4 |
| Grain | Wheat Chocolat Castle Malting | 0.25 kg (7.1%) | 80 % | 900 |
| Na smak i kolor - od początku gotowania | | | | |
| Grain | Brown Simpsons Malt | 0.25 kg (7.1%) | 70 % | 460 |
| Adjunct | Suszone śliwki | 0.2 kg (5.7%) | 38 % | 1 |
| Adjunct | Suszone morele | 0.2 kg (5.7%) | 53 % | 1 |
| Adjunct | Laktoza | 0.125 kg (3.5%) | 80 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Mosaic | 15 g | 20 min | 10 % |
| Boil | Citra | 5 g | 60 min | 12 % |
| Aroma (end of boil) | Lomik | 20 g | 5 min | 3.8 % |
| Aroma (end of boil) | Magnum | 4 g | 5 min | 13.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Flavor | Lactose | 125 g | Boil | 15 min |
| Water Agent | Gips piwowarski | 1.5 g | Mash | 90 min |

Notes

- W wodzie z cukrem do refermentacji zagotować śliwki i/lub morele. Zagotować jak kompot. Po tym śliwki/morele odcedzić a "kompicik" wlać do piwa.
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