

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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