

Latte Nero PK 2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **57.6**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Best	3 kg (55.6%)	80 %	6
Grain	Caramunich II Best	0.3 kg (5.6%)	73 %	120
Grain	Chocolate Best	0.4 kg (7.4%)	75 %	900
Grain	Carafa II Best	0.4 kg (7.4%)	65 %	1100
Grain	Barley, Flaked	0.5 kg (9.3%)	70 %	4
Grain	Oats, Flaked	0.5 kg (9.3%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.2 kg (3.7%)	76.1 %	0
Liquid Extract	sinamar	0.1 kg (1.9%)	--- %	8000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.7 %
Boil	East Kent Goldings	25 g	15 min	5.7 %
Boil	East Kent Goldings	15 g	5 min	5.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - 1056 American Ale	Ale	Slant	300 ml	Wyeast Labs
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Notes

- espresso 250 ml koniec gotowania
jeczmiem palony 15 min zacierania
Dec 28, 2020, 8:51 AM