

Malinowa Czekolada

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **39**
- SRM **30.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (58.3%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (16.7%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.4 kg (6.7%)	68 %	1200
Grain	Weyermann - Carafa III	0.1 kg (1.7%)	70 %	1024
Sugar	laktoza	0.6 kg (10%)	1 %	0
Grain	Płatki owsiane	0.4 kg (6.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Magnum	10 g	30 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	9.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min
Flavor	Maliny	1400 g	Secondary	6 day(s)
Flavor	ksylitol	100 g	Secondary	6 day(s)

Notes

- Słody ciemne na ostatnie 5 minut w 78 stopniach.
Feb 25, 2019, 8:03 PM