

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