

Placek wiśniowy

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **28**
- SRM **29.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (48%)	85 %	7
Grain	Fawcett - Pale Chocolate	0.2 kg (3.2%)	71 %	550
Grain	Carafa II	0.25 kg (4%)	70 %	1000
Grain	Strzegom Karmel 150	0.25 kg (4%)	75 %	150
Grain	Strzegom Karmel 300	0.2 kg (3.2%)	70 %	299
Grain	Weyermann Specjal W	0.25 kg (4%)	68 %	300
Grain	Monachijski	0.45 kg (7.2%)	80 %	16
Grain	Płatki owsiane	0.65 kg (10.4%)	85 %	3
Sugar	Milk Sugar (Lactose)	1 kg (16%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie mrożone	2500 g	Secondary	14 day(s)
Spice	Wanilia laska	4 g	Secondary	14 day(s)

Notes

- Piwo warzy się póki co w głowie :)
Laktoza dodawana 15 min przed końcem gotowania (0,5 kg).
Wanilia dodawana na cichą - podprażona na patelni wraz z mrożonymi wiśniami i laktozą (piwo okazało się trochę za gorzkie).
Nov 18, 2019, 12:28 AM