

# Słodka Czekoladka

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- Gravity **12.9 BLG**
- ABV ---
- IBU **24**
- SRM **27.6**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **18.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.1 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **5 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.15 kg (32.6%)	81 %	4
Grain	Carared	0.25 kg (7.1%)	75 %	39
Grain	Strzegom Czekoladowy 1200	0.1 kg (2.8%)	68 %	1202
Grain	Weyermann - Carawheat	0.1 kg (2.8%)	77 %	97
Grain	Oats, Flaked	0.2 kg (5.7%)	80 %	2
Grain	Strzegom Monachijski typ I	0.8 kg (22.7%)	79 %	16
Sugar	Brown Sugar, Light	0.25 kg (7.1%)	100 %	16
Sugar	Candi Sugar, Amber	0.25 kg (7.1%)	78.3 %	148
Grain	Strzegom Wiedeński	0.3 kg (8.5%)	79 %	10
Grain	Strzegom Karmel 30	0.125 kg (3.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	7 g	60 min	10 %
Boil	Citra	5 g	30 min	12 %

Aroma (end of boil)	Amarillo	5 g	15 min	9.5 %
Whirlpool	Cascade	5 g	0 min	6 %
Dry Hop	Citra	10 g	7 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3 g	Boil	15 min
Water Agent	chlerek wapnia	4 g	Mash	---

### Notes

- słody ciemne na 72st po negatywnej próbie jodowej  
cukry dodane do gotowania  
*Nov 28, 2015, 1:28 PM*