

Słodziak

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **22**
- SRM **31.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale | 3.7 kg (63.8%) | 79 % | 6 |
| Grain | Strzegom Karmel 600 | 0.4 kg (6.9%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy jasny | 0.35 kg (6%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.2 kg (3.4%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (8.6%) | 76.1 % | 0 |
| Grain | Płatki owsiane | 0.4 kg (6.9%) | 85 % | 3 |
| Grain | Pszeniczny | 0.25 kg (4.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Northdown | 25 g | 60 min | 8.2 % |

Yeasts

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

Notes

- baza sweet stouta z twojbrewar.pl + płatki owsiane i trochę pszenicy.
na cichą w zamyśle ma pójść jeszcze mięta
Sep 13, 2017, 2:50 PM