

# Słodziak

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **23**
- SRM **28.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg (45.5%)	79 %	16
Grain	Caraaroma	0.5 kg (7.6%)	78 %	400
Grain	Weyermann - Melanoiden Malt	0.5 kg (7.6%)	81 %	53
Grain	Weyermann - Carafa II	0.5 kg (7.6%)	70 %	837
Grain	Płatki owsiane	0.4 kg (6.1%)	85 %	3
Grain	Strzegom Wiedeński	1 kg (15.2%)	79 %	10
Sugar	Milk Sugar (Lactose)	0.7 kg (10.6%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	50 g	60 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis