

Sweet Stout ver. 2017

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **41.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.4 liter(s)**
- Total mash volume **7.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **5.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **25.6 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Poldis ekstrakt słodowy jasny	2.4 kg (48%)	80 %	188
Liquid Extract	Gozdawa ekstrakt pszeniczny	0.8 kg (16%)	78 %	16
Grain	Strzegom Pilzneński	0.5 kg (10%)	80 %	4
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4%)	68 %	1200
Grain	Castle Cafe	0.2 kg (4%)	75.5 %	480
Grain	Caraaroma	0.2 kg (4%)	78 %	400
Grain	Jęczmień palony	0.2 kg (4%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12.9 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	750 g	Boil	10 min
Flavor	kawa	100 g	Boil	5 min

Notes

- się zrobi mini mash:
"małe zacieranie, tzn utzymaj słody w ok. 66°C przez 1 godz. w proporcji wody ok. 1kg słodów na 3 litry wody. "
ciąg dalszy zapisków wkrótce ;P
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