

Sweet stout z pieczonymi bananami

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM ---
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **67 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pale Ale | 4.6 kg (78.6%) | --- % | --- |
| Grain | Karmelowy ciemny | 0.5 kg (8.5%) | --- % | --- |
| Grain | Chocolate | 0.5 kg (8.5%) | --- % | --- |
| Grain | Palone zioarno jęczmienia | 0.25 kg (4.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Northdown | 31 g | 60 min | 8.2 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|--------|
| Flavor | Laktoza | 625 g | Boil | 15 min |
| Flavor | Pieczone banany | 3500 g | Secondary | --- |

Notes

- zwiększono ilość słodu chocolate z 0,4 do 0,5 kg
pieczone banany na fermentację cichą:
Banan 5,7 kg (to masa całych owoców zważonych w sklepie, sam „wsad” to szacunkowo ok. 3,4-3,5kg)
Banany w skórkach przekrojone wzdłuż na pół, wyłożone na blachę i pieczone 15 minut w 180°C (górną-dół, bez termoobiegu), po czym obrane, pokrojone w kostkę i wrzucone do fermentora, do którego następnie zlałiśmy piwo na cichą.
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