

Świerkowy Stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **31**
- SRM **39.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (83.3%)	81 %	4
Grain	Płatki pszeniczne	0.3 kg (6.3%)	60 %	3
Grain	Carafa II (W)	0.2 kg (4.2%)	70 %	837
Grain	Chocolate Wheat (W)	0.2 kg (4.2%)	74 %	1000
Grain	Carafa III Special (W)	0.1 kg (2.1%)	70 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	simcoe 2020	20 g	30 min	12.6 %
Whirlpool	simcoe 2020	30 g	0 min	12.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	2 g	Mash	60 min
Water Agent	chlerek wapnia	1 g	Mash	60 min

Water Agent	kreda	6 g	Mash	60 min
Herb	pędy świerku	150 g	Boil	5 min