

# The Waiter by Brokrecja

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **30**
- SRM **31.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **68.5 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **75 min** at **68.5C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt           | 2.7 kg (62.8%) | 80 %  | 6.5  |
| Grain | Strzegom Monachijski typ II      | 1 kg (23.3%)   | 80 %  | 22   |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (5.8%) | 80 %  | 1175 |
| Grain | Fawcett - Pale Chocolate         | 0.25 kg (5.8%) | 80 %  | 625  |
| Grain | Carafa III                       | 0.1 kg (2.3%)  | 80 %  | 1400 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 20 g   | 15 min | 13.5 %     |
| Boil    | Magnum | 10 g   | 45 min | 13.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type  | Name       | Amount | Use for   | Time      |
|-------|------------|--------|-----------|-----------|
| Other | laktoza    | 570 g  | Boil      | 5 min     |
| Spice | cocoa nibs | 100 g  | Secondary | 14 day(s) |