

# Malinowa Czekolada

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **39**
- SRM **30.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt        | 3.5 kg (58.3%) | 80 %  | 5    |
| Grain | Strzegom Monachijski typ II | 1 kg (16.7%)   | 79 %  | 22   |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (6.7%)  | 68 %  | 1200 |
| Grain | Weyermann - Carafa III      | 0.1 kg (1.7%)  | 70 %  | 1024 |
| Sugar | laktoza                     | 0.6 kg (10%)   | 1 %   | 0    |
| Grain | Płatki owsiane              | 0.4 kg (6.7%)  | 85 %  | 3    |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 20 g   | 60 min | 13.5 %     |
| Boil    | Magnum | 10 g   | 30 min | 13.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 9.5 g  | Fermentis  |

## Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Fining | Mech irlandzki | 5 g    | Boil      | 10 min   |
| Flavor | Maliny         | 1400 g | Secondary | 6 day(s) |
| Flavor | ksylitol       | 100 g  | Secondary | 6 day(s) |

## Notes

- Słody ciemne na ostatnie 5 minut w 78 stopniach.  
*Feb 25, 2019, 8:03 PM*