

Pralinezka

- Gravity **13.3 BLG**
- ABV ---
- IBU **14**
- SRM **35.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **23.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (58.3%)	80 %	5
Grain	Platki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Fawcett - Pale Chocolate	0.3 kg (5%)	71 %	600
Grain	Briess - Midnight Wheat Malt	0.3 kg (5%)	55 %	1084
Grain	Jęczmień palony	0.2 kg (3.3%)	55 %	985
Grain	Caramunich	0.35 kg (5.8%)	75 %	90
Sugar	Milk Sugar (Lactose)	0.5 kg (8.3%)	76.1 %	0
Grain	Caraaroma	0.35 kg (5.8%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	30 g	60 min	5.3 %

Yeasts

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

Notes

- Słody ciemne na ostatnie 15 zacierania
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