

# The Waiter - Uwarz sobie by Brokreacja

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **43**
- SRM **26**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 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 **18.5 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount         | Yield | EBC  |
|-------|--|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt              | 2.7 kg (62.8%) | 85 %  | 7    |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (23.3%)   | 80 %  | 20   |
| Grain | Czekoladowy                            | 0.25 kg (5.8%) | 60 %  | 788  |
| Grain | Fawcett - Pale Chocolate               | 0.25 kg (5.8%) | 71 %  | 600  |
| Grain | Carafa III                             | 0.1 kg (2.3%)  | 70 %  | 1034 |

## Hops

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

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale  | Dry  | 11 g   | Safale     |

## Extras

| Type  | Name       | Amount | Use for   | Time      |
|-------|------------|--------|-----------|-----------|
| Other | Laktoza    | 540 g  | Boil      | 5 min     |
| Spice | Cocoa Nibs | 100 g  | Secondary | 14 day(s) |

## Notes

- Sól Carafa III dodać na 5 minut przed końcem zacierania  
*Feb 11, 2018, 10:44 AM*