

bardzo lekki Bourbon

- Gravity **12.9 BLG**
- ABV ---
- IBU **29**
- SRM **34.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

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

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (69%) | 80 % | 5 |
| Grain | Caraaroma | 0.5 kg (8.6%) | 78 % | 400 |
| Grain | Jęczmień palony | 0.5 kg (8.6%) | 55 % | 985 |
| Grain | Barley, Flaked | 0.8 kg (13.8%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 27 g | 60 min | 8.8 % |
| Boil | Marynka | 10 g | 10 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------------------|--------|-----------|-----------|
| Flavor | Płatki dębowe leżakowane w burbonie | 30 g | Secondary | 14 day(s) |
| Flavor | śliwki | 200 g | Boil | 5 min |
| Flavor | Sliwki | 200 g | Boil | 10 min |

Notes

- Zrobić kleik z płatków
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