

Cytrusowa czekoladka

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **28.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **68.2C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 3 kg (58.8%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (19.6%) | 79 % | 22 |
| Grain | Strzegom Karmel 600 | 0.25 kg (4.9%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (4.9%) | 68 % | 1200 |
| Grain | Carafa III | 0.1 kg (2%) | 70 % | 1034 |
| Grain | Jęczmień niesłodowany | 0.1 kg (2%) | 75 % | 2 |
| Grain | Płatki owsiane | 0.4 kg (7.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Whirlpool | Citra | 16 g | 20 min | 12 % |
| Dry Hop | Chinook | 16 g | 1 day(s) | 13 % |
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| | | | | |
|---------|-------|------|----------|------|
| Dry Hop | Citra | 16 g | 1 day(s) | 12 % |
|---------|-------|------|----------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| LalBrew Nottingham | Ale | Dry | 11 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------|--------|---------|--------|
| Other | Chłodnica | 0 g | Boil | 15 min |

Notes

- Zacierać bez czekoladowego i palonego (Carafa). Dodać je do kroku 73 stopnie.
Jul 19, 2020, 10:19 AM