

Czekolada deserowa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **24**
- SRM **35.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **10.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **7.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|--------|------|
| Grain | Viking Pale Ale malt | 1.75 kg (62.5%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (8.9%) | 68 % | 400 |
| Grain | Strzegom Pszeniczny | 0.1 kg (3.6%) | 81 % | 6 |
| Grain | Carafa III | 0.05 kg (1.8%) | 70 % | 1034 |
| Grain | Carafa | 0.1 kg (3.6%) | 70 % | 664 |
| Grain | Abbey Malt Weyermann | 0.2 kg (7.1%) | 75 % | 45 |
| Grain | Jęczmień palony | 0.1 kg (3.6%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 0.25 kg (8.9%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |

Yeasts

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

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Kwasowość narazie na nieco zbyt wysokim poziomie .
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