

# Czekotruskawka

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **22.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.67 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.1 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2 kg (48.8%)	81 %	6
Grain	Caramel/Crystal Malt - 60L	0.25 kg (6.1%)	74 %	118
Grain	Strzegom Czekoladowy 400	0.25 kg (6.1%)	68 %	400
Grain	Jęczmień palony	0.1 kg (2.4%)	55 %	985
Grain	Weyermann - Bohemian Pilsner Malt	0.5 kg (12.2%)	81 %	4
Grain	Strzegom Pilzneński	1 kg (24.4%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	8.1 %
Aroma (end of boil)	Cascade	10 g	15 min	8.1 %
Aroma (end of boil)	Cascade	10 g	5 min	8.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Truskawki mrożone	750 g	Secondary	10 day(s)
Flavor	Laktoza	0.45 g	Boil	15 min

## Notes

- Przepis pochodzi ze strony:  
<https://www.brewersfriend.com/homebrew/recipe/view/242631/chocolate-strawberry-milk-stout>  
Zacieranie Infuzyjne w 67 st C - próba jodowa w tym wypadku bedzie ciezka, takze posiedzi z godzinę  
Temp fermentacji: 18-20 st C  
Woda do zacieru - 1,5 qt/lb czyli 3.67 l/kg  
Laktoza będzie dodana do gotującej się brzeczki na 15 min  
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