

# katzenpfitchen BOURBON

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **22**
- SRM **33.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **70 C**, Time **90 min**

## Mash step by step

- Heat up **16.9 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **90 min** at **70C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (56.1%)	80 %	5
Grain	Strzegom Pszeniczny	0.3 kg (4.8%)	81 %	6
Grain	Carafa II special	0.44 kg (7.1%)	70 %	812
Grain	Fawcett - Brown	0.4 kg (6.4%)	72 %	180
Grain	Strzegom Karmel 300	0.2 kg (3.2%)	70 %	299
Grain	Strzegom Karmel 150	0.3 kg (4.8%)	75 %	150
Grain	Oats, Flaked	0.4 kg (6.4%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.6 kg (9.6%)	76.1 %	0
Grain	Black Barley (Roast Barley)	0.1 kg (1.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Sorachi Ace	15 g	20 min	10 %
Boil	Sorachi Ace	15 g	5 min	10 %

## Yeasts

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

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	30 g	Secondary	10 day(s)