

Noc Kultury #1 - Sweet Stout - Browar na Wyżynie

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **33.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (65.8%)	85 %	4
Grain	Viking Malt Caramel 30	0.5 kg (13.2%)	85 %	35
Grain	Płatki owsiane górskie	0.3 kg (7.9%)	85 %	3
Grain	Viking Malt Słód Czekoladowy	0.3 kg (7.9%)	85 %	1200
Grain	Viking Malt Słód Prażony	0.2 kg (5.3%)	85 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	10 g	40 min	12.5 %
Boil	Puławski	15 g	20 min	8.9 %
Boil	Puławski	15 g	7 min	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.2 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy	60 g	Boil	7 min
Flavor	Skórka pomarańczy	80 g	Secondary	7 day(s)
Flavor	Laktoza	500 g	Boil	15 min

Notes

- Piwko bomba! Świetny aromat pomarańczy, drobno pęcherzykowa piana z ładnym krążkowaniem.
Mar 26, 2017, 10:44 PM