

Placek wiśniowy

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **28**
- SRM **29.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

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

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|--------|------|
| Grain | Weyermann - Pale Ale Malt | 3 kg (48%) | 85 % | 7 |
| Grain | Fawcett - Pale Chocolate | 0.2 kg (3.2%) | 71 % | 550 |
| Grain | Carafa II | 0.25 kg (4%) | 70 % | 1000 |
| Grain | Strzegom Karmel 150 | 0.25 kg (4%) | 75 % | 150 |
| Grain | Strzegom Karmel 300 | 0.2 kg (3.2%) | 70 % | 299 |
| Grain | Weyermann Specjal W | 0.25 kg (4%) | 68 % | 300 |
| Grain | Monachijski | 0.45 kg (7.2%) | 80 % | 16 |
| Grain | Płatki owsiane | 0.65 kg (10.4%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 1 kg (16%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 10 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|-----------|
| Flavor | Wiśnie mrożone | 2500 g | Secondary | 14 day(s) |
| Spice | Wanilia laska | 4 g | Secondary | 14 day(s) |

Notes

- Piwo warzy się póki co w głowie :)
Laktoza dodawana 15 min przed końcem gotowania (0,5 kg).
Wanilia dodawana na cichą - podprażona na patelni wraz z mrożonymi wiśniami i laktozą (piwo okazało się trochę za gorzkie).
Nov 18, 2019, 12:28 AM