

## potem sie wymysli

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **38.9**
- 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 **2.6 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (25.6%)	80 %	5
Grain	Żytni	0.5 kg (6.4%)	85 %	8
Grain	Strzegom Czekoladowy ciemny	0.5 kg (6.4%)	68 %	1200
Adjunct	kompot z wiśni	3 kg (38.5%)	5 %	30
Grain	Viking Malt Wędzony Czereśnią	1 kg (12.8%)	82 %	10
Grain	Jęczmień prażony	0.1 kg (1.3%)	1 %	900
Sugar	Milk Sugar (Lactose)	0.2 kg (2.6%)	76.1 %	0
Grain	Viking red ale malt	0.5 kg (6.4%)	80 %	75

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6 %
Boil	Amarillo	10 g	20 min	9.5 %
Boil	Citra	10 g	20 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
safbrew k-97	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	15 min