

Pszenica Stout

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **29**
- SRM **40.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **13.5 %/h**
- Boil size **34 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------------------|----------------|-------|------|
| Grain | Pale Ale Zero Viking Malt | 2 kg (21.6%) | 80 % | 6 |
| Grain | Pilzniejszy 3,2-4,5 EBC Viking Malt | 2 kg (21.6%) | 80 % | 4 |
| Grain | Pszeniczny jasny 3,5-6 | 2 kg (21.6%) | 82 % | 5 |
| Adjunct | Pszenica niesłodowana | 1 kg (10.8%) | 70 % | 3 |
| Grain | Płatki owsiane błyskawiczne | 1 kg (10.8%) | 70 % | 3 |
| Grain | Pszeniczny czekoladowy | 0.3 kg (3.2%) | 60 % | 1100 |
| Grain | Carafa Special (R) typ III Weyermann | 0.3 kg (3.2%) | 65 % | 1400 |
| Grain | Czekoladowy Ciemny Viking Malt | 0.3 kg (3.2%) | 50 % | 1000 |
| Grain | Łuska ryżowa sterylizowana | 0.06 kg (0.6%) | 1 % | 1 |
| Grain | Enzymatyczny | 0.1 kg (1.1%) | 100 % | 5 |

| | | | | |
|-------|----------------------------|---------------|------|-----|
| Grain | Cara Gold Castlemalting | 0.2 kg (2.2%) | 78 % | 120 |
|-------|----------------------------|---------------|------|-----|

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 100 g | 60 min | 3.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 125 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Flavor | Kakaowiec | 200 g | Boil | 15 min |