

# Pszenica Stout

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- 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	Pilznieński 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
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### 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