

skodki stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- SRM **35.1**
- 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 **3.3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **80C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (80.6%) | 80 % | 7 |
| Grain | Pszeniczny | 0.5 kg (8.1%) | 85 % | 4 |
| Grain | Jęczmień palony | 0.7 kg (11.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Target | 30 g | 60 min | 9 % |
| Boil | flggles | 30 g | 5 min | 6 % |
| Boil | Amarillo | 10 g | 30 min | 9.5 % |

Yeasts

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

Notes

- może w następnej warce dodać płatki owsiane lub płatki dębu lub kawę

słodki czekoladowy palony i jest goryczka
Jan 20, 2018, 11:25 AM