

## Skrzynickie Sniadanie Vol 2

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **31**
- SRM **4.3**
- 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 **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **14.5 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	5 kg (80.6%)	80 %	5
Grain	Płatki owsiane	0.4 kg (6.5%)	85 %	3
Sugar	laktoza	0.8 kg (12.9%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	60 min	13.1 %
Boil	Citra	10 g	60 min	12 %
Aroma (end of boil)	Citra	5 g	5 min	12 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Spice	kawa ciasteczko	180 g	Secondary	10 day(s)