

# Sylwkowe

- Gravity **13.3 BLG**
- ABV ---
- IBU **30**
- SRM **29.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **30 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	2 kg (31.7%)	80 %	4
Grain	Strzegom Pilzneński	2 kg (31.7%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (15.9%)	79 %	22
Grain	Strzegom Karmel 150	0.5 kg (7.9%)	75 %	150
Grain	Castle Cafe	0.5 kg (7.9%)	75.5 %	480
Grain	Jęczmień palony	0.3 kg (4.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	25 g	60 min	10.5 %
Aroma (end of boil)	Challenger	25 g	10 min	7 %
Dry Hop	Fuggles	25 g	10 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.3 g	Safale

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Piwo nie wychodzi słodkie.  
*Mar 12, 2017, 8:57 AM*