

Ząb mleczny

- Gravity **20.3 BLG**
- ABV ---
- IBU **28**
- SRM ---
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time --- **min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **-5 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------------|--------|-------|-----|
| Grain | Słód Pale Ale Strzegom | 3 kg | --- % | --- |
| Grain | Słód Pilznieński Strzegom | 1 kg | --- % | --- |
| Grain | Jęczmień Prażony Strzegom | 0.3 kg | --- % | --- |
| Grain | Słód czekoladowy ciemny Strzegom | 0.4 kg | --- % | --- |
| Grain | Słód barwiący Strzegom | 0.3 kg | --- % | --- |
| Adjunct | Płatki Owsiane błyskawiczne | 0.4 kg | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Pilgrim | 40 g | 60 min | 8.1 % |

Yeasts

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

Extras

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

| Type | Name | Amount | Use for | Time |
|--------|------------------------|--------|-----------|----------|
| Fining | mech irlandzki | 3 g | Boil | 10 min |
| Spice | Kawa naturalna mielona | 50 g | Boil | 5 min |
| Spice | Kakao | 20 g | Secondary | 3 day(s) |
| Spice | Wanilia | 3 g | Secondary | 3 day(s) |
| Spice | Laktoza | 500 g | Boil | 2 min |

Notes

- start 15 l wody, podgrzanej do 70 stopni
Apr 10, 2015, 4:19 PM