

Bawidamek

- Gravity **13.3 BLG**
- ABV ---
- IBU **47**
- SRM **59.1**
- 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 **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 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 | 2.7 kg (51.9%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (19.2%) | 79 % | 16 |
| Grain | Simpsons - Coffee Malt | 0.5 kg (9.6%) | 74 % | 296 |
| Grain | Strzegom Karmel 300 | 0.3 kg (5.8%) | 70 % | 299 |
| Grain | Briess - Chocolate Malt | 0.25 kg (4.8%) | 60 % | 690 |
| Grain | Jęczmień palony | 0.45 kg (8.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Amarillo | 15 g | 60 min | 9.5 % |
| Boil | Amarillo | 15 g | 30 min | 9.5 % |
| Boil | Simcoe | 20 g | 10 min | 13.2 % |
| Boil | Simcoe | 20 g | 5 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 10 g | 0 min | 13.2 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|-----------|
| Flavor | Laktoza | 500 g | Boil | 15 min |
| Flavor | płatki dębowe | 50 g | Secondary | 14 day(s) |