

# Ciasteczkowa Miłość

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **23**
- SRM **18.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC  |
|-------|----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt       | 3 kg (44.4%)   | 80 %  | 5    |
| Grain | Viking Munich Malt         | 1.5 kg (22.2%) | 78 %  | 18   |
| Grain | Płatki owsiane             | 0.4 kg (5.9%)  | 85 %  | 3    |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (3.7%) | 68 %  | 400  |
| Grain | Biscuit Malt               | 0.5 kg (7.4%)  | 79 %  | 45   |
| Grain | Rye Malt                   | 0.5 kg (7.4%)  | 63 %  | 10   |
| Grain | Strzegom Barwiący          | 0.1 kg (1.5%)  | 68 %  | 1300 |
| Sugar | Milk Sugar (Lactose)       | 0.5 kg (7.4%)  | 100 % | 0    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 8.7 %      |

## Yeasts

| Name        | Type | Form   | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| Wyeast 1335 | Ale  | Liquid | 200 ml | Wyeast     |

## Extras

| Type   | Name                | Amount | Use for   | Time      |
|--------|---------------------|--------|-----------|-----------|
| Flavor | Wanilia w whisky 2x | 2 g    | Secondary | 14 day(s) |
| Flavor | Prażone kakao       | 100 g  | Secondary | 14 day(s) |
| Flavor | laktoza             | 500 g  | Boil      | 5 min     |

## Notes

- drożdże stare ale rozkręcone na starterze  
*Jan 22, 2019, 12:49 PM*