

# clone the waiter

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **42.6**
- 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 **75 min**
- Evaporation rate **5 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **68.5 C**, Time **75 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **75 min** at **68.5C**
- Keep mash **1 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (40.4%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (20.2%)	79 %	22
Grain	Czekoladowy	0.5 kg (10.1%)	60 %	788
Grain	Fawcett - Pale Chocolate	0.5 kg (10.1%)	71 %	600
Grain	Carafa III	0.2 kg (4%)	70 %	1034
Grain	Abbey Malt Weyermann	0.75 kg (15.2%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Flavor	laktoza	0.5 g	Boil	5 min
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## Notes

- 8l wody do podbicia  
2 garści łuski ryżowej  
Wyszło 23l 15,5brix  
Bez laktozy 14brix

04.01.2019

7l wody do podbicia  
2 garstki łuski ryżowej  
Wyszło ok 23l 17brix  
Bez laktozy 14 brix

Gestwa tygodniowa us05 ok 300ml  
30g Magnum na 60min  
Gotowanie 82min w celu odparowania  
1kg laktozy  
*Feb 15, 2018, 5:54 PM*