

CZARNE KRÓWSKO

- Gravity **15.2 BLG**
- ABV ---
- IBU **35**
- SRM **55.7**
- 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 **66.5 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **36.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **29 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **74C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (45.2%)	79 %	6
Grain	Strzegom Monachijski typ II	2 kg (25.8%)	79 %	22
Grain	Strzegom Żytmi	0.5 kg (6.5%)	81 %	8
Grain	Pszeniczny Czekoladowy Fawcett	0.3 kg (3.9%)	72.7 %	1000
Grain	Palone Ziarno Jęczmienia Strzegom	0.4 kg (5.2%)	70 %	1000
Grain	Kawowy CastleMalting	0.25 kg (3.2%)	77 %	260
Grain	Strzegom Karmel 600	0.3 kg (3.9%)	68 %	601
Sugar	Milk Sugar (Lactose)	0.5 kg (6.5%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	60 min	11.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	20 g	Safale
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Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	15 min
Flavor	Laktoza	500 g	Boil	15 min
Flavor	Kawa Bondi Premium	100 g	Secondary	7 day(s)
Flavor	Płatki Sherry	50 g	Secondary	7 day(s)