

Czarnuch w mięcie

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **26**
- SRM **32.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (51.3%)	85 %	7
Grain	Fawcett - Pale Chocolate	0.4 kg (6.8%)	71 %	600
Grain	Weyermann - Carafa III	0.25 kg (4.3%)	70 %	1024
Grain	Jęczmień palony	0.2 kg (3.4%)	55 %	985
Grain	Płatki pszeniczne	0.2 kg (3.4%)	85 %	3
Grain	Płatki owsiane	0.2 kg (3.4%)	85 %	3
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (17.1%)	80 %	20
Sugar	Milk Sugar (Lactose)	0.6 kg (10.3%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	60 min	16.1 %
Boil	Equinox	15 g	5 min	16.1 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	6 g	Boil	10 min
Spice	mięta	15 g	Boil	5 min