

# gornik

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **21**
- SRM **42.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Keep mash **10 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (61.5%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (15.4%)	79 %	16
Grain	slod chokolate	0.2 kg (6.2%)	72 %	1200
Grain	carafa special typ 2	0.2 kg (6.2%)	65 %	1100
Grain	carmel aromatic	0.35 kg (10.8%)	75 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	willamette	15 g	60 min	5 %
Aroma (end of boil)	Willamette	20 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s 04	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
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Other	płatki owsiane	200 g	Mash	60 min
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