

# Huncwot

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **48**
- SRM **57.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **14.6 liter(s)**

## Steps

- Temp **69 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (54.9%)	80 %	5
Grain	Strzegom Czekoladowy 1200	0.3 kg (8.2%)	68 %	1202
Grain	Jęczmień palony	0.5 kg (13.7%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.4 kg (11%)	76.1 %	0
Grain	Płatki owsiane	0.2 kg (5.5%)	85 %	3
Grain	Płatki pszeniczne	0.24 kg (6.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Marynka	20 g	20 min	10 %
Boil	Marynka	30 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	110 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa ziarnista	55 g	Boil	10 min
Flavor	Kawa ziarnista	55 g	Secondary	7 day(s)