

# Krowa Gdańska

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **35.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (57.6%)	80 %	5
Grain	Pszeniczny	0.35 kg (10.1%)	85 %	4
Grain	Żytni	0.35 kg (10.1%)	85 %	8
Grain	Płatki owsiane	0.2 kg (5.8%)	85 %	3
Grain	Strzegom Czekoladowy jasny	0.2 kg (5.8%)	68 %	400
Grain	Czekoladowy	0.25 kg (7.2%)	60 %	788
Grain	Strzegom Barwiący	0.12 kg (3.5%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	17 g	40 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemnościach	Ale	Liquid	50 ml	Fermentum Mobile