

Noc Kultury #8 - Sweet Stout - Browar na Wyżynie

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **28**
- SRM **35.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | wiedeński Castle Malting | 3 kg (49.6%) | 80 % | 6 |
| Grain | caramel aromatic - Viking Malt | 0.3 kg (5%) | 75 % | 180 |
| Grain | Château Special B Castle Malting | 0.3 kg (5%) | 77 % | 300 |
| Grain | czekoladowy Bestmaltz | 0.3 kg (5%) | 75 % | 900 |
| Grain | pszenica prażona Viking Malt | 0.15 kg (2.5%) | 70 % | 1100 |
| Grain | żyto prażone Viking Malt | 0.1 kg (1.7%) | 65 % | 1100 |
| Grain | płatki owsiane błyskawiczne | 1.4 kg (23.1%) | 70 % | 1 |
| Sugar | lakto z mleka | 0.5 kg (8.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-----------------------|--------|--------|------------|
| First Wort | lunga (PL) - granulát | 25 g | 90 min | 9.5 % |

Yeasts

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

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 800 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------------------|--------|---------|--------|
| Water Agent | Kwas fosforowy 75% (wysładzanie) | 2 g | Mash | 75 min |
| Water Agent | Węglan wapnia | 2 g | Mash | 75 min |
| Water Agent | Chlorek wapnia | 6 g | Mash | 75 min |
| Water Agent | Siarczan wapnia | 1 g | Mash | 75 min |
| Water Agent | mech irlandzki | 2 g | Boil | 15 min |
| Flavor | mleko w proszku odtłuszczone | 1000 g | Boil | 0 min |
| Flavor | Mak niebieski | 200 g | Boil | 15 min |

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=1HWD5PX>
 Ca+2 Mg+2 Na+ Cl- SO4-2 HCO
 56.5 0.0 131.0 98.1 42.2 57.147
 Mash pH *: 5.75
 SO42-/Cl- ratio: 0.4 Very Malty
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