

# Qumësht

- Gravity **15 BLG**
- ABV ---
- IBU **28**
- SRM **38**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (44.2%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (17.7%)	79 %	22
Grain	Caraaroma	0.3 kg (5.3%)	78 %	400
Grain	Carafa II	0.2 kg (3.5%)	70 %	812
Grain	Jęczmień palony	0.2 kg (3.5%)	55 %	985
Grain	Czekoladowy Pszeniczny Strzegom	0.2 kg (3.5%)	79 %	130
Grain	Oats, Flaked	0.5 kg (8.8%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.75 kg (13.3%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	20 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Notes

- Wg przepisu 12,6 blg z zacierania + 1,9 blg z laktozy  
*May 26, 2016, 3:25 PM*