

# Siwy Stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **52**
- SRM **29.6**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (66.7%)	85 %	7
Grain	Strzegom Monachijski typ II	0.6 kg (20%)	79 %	22
Grain	Czekoladowy	0.15 kg (5%)	60 %	788
Grain	Fawcett - Pale Chocolate	0.15 kg (5%)	71 %	600
Grain	Carafa III	0.1 kg (3.3%)	70 %	1034

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6.9 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Flavor	Laktoza	324 g	Boil	5 min
Flavor	Cocoa Nibs	60 g	Secondary	14 day(s)