

# Stołcik

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **27**
- SRM **30.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.3 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **77.8C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **0 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale IREKS	5 kg (76.9%)	80 %	8
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Grain	Strzegom Karmel 30	0.4 kg (6.2%)	75 %	35
Grain	Jęczmień palony	0.4 kg (6.2%)	55 %	1000
Grain	Weyermann - Carafa special I	0.2 kg (3.1%)	55 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %