Kopciuszek (Smoked Tropical Stout)

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **27**
- SRM **38.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **9.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **6.6 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt - smoked cherry	2 kg *(52.6%)*	82 %	4
Grain	Słód Caramunich Typ II Weyermann	0.4 kg *(10.5%)*	73 %	120
Grain	Weyermann - Carafa I	0.2 kg *(5.3%)*	70 %	690
Grain	Weyermann - Melanoiden Malt	0.2 kg *(5.3%)*	81 %	53
Grain	Barley, Flaked	0.2 kg *(5.3%)*	70 %	4
Grain	Jęczmień palony	0.3 kg *(7.9%)*	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg *(13.2%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	5 %
Aroma (end of boil)	Fuggles	10 g	20 min	5 %
Aroma (end of boil)	Fuggles	10 g	10 min	5 %
Aroma (end of boil)	Fuggles	10 g	5 min	5 %
Whirlpool	Fuggles	10 g	10 min	5 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	8 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwka	500 g	Boil	10 min
Flavor	Śliwka	500 g	Primary	5 day(s)
Flavor	Rodzynki	200 g	Primary	5 day(s)

Notes

- Rodzynek nie czuć. Za dużo laktozy. Średnie.
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