

## [18] ⊥ "Sombrero negro"

- Gravity **15 BLG**
- ABV ---
- IBU **27**
- SRM **40**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **56.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Steps

- Temp **67 C**, Time **120 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **120 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

### Fermentables

| Type    | Name                       | Amount         | Yield  | EBC  |
|---------|----------------------------|----------------|--------|------|
| Grain   | Château Pale Ale Castle    | 4.5 kg (45.3%) | 85 %   | 8    |
| Grain   | Monachijski Castle         | 1 kg (10.1%)   | 80 %   | 16   |
| Grain   | Castle Abbey Malt          | 0.2 kg (2%)    | 75 %   | 45   |
| Grain   | Caramunch Weyermann        | 0.2 kg (2%)    | 71.7 % | 90   |
| Grain   | Special W Weyermann        | 0.2 kg (2%)    | 75 %   | 280  |
| Grain   | Special B Castle           | 0.2 kg (2%)    | 75 %   | 350  |
| Grain   | Strzegom Czekoladowy jasny | 0.2 kg (2%)    | 68 %   | 400  |
| Grain   | Weyermann - Carafa I       | 0.1 kg (1%)    | 70 %   | 900  |
| Grain   | Czekoladowy Castle         | 0.1 kg (1%)    | 75 %   | 900  |
| Grain   | Weyermann - Carafa II      | 0.1 kg (1%)    | 70 %   | 1150 |
| Adjunct | Płatki owsiane podpiekane  | 1.4 kg (14.1%) | 50 %   | 2    |
| Sugar   | laktoza                    | 1 kg (10.1%)   | 70 %   | 0    |
| Adjunct | kakao                      | 0.74 kg (7.4%) | 50 %   | 400  |

## Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Kent Goldings | 50 g   | 60 min | 6.2 %      |

## Yeasts

| Name                 | Type | Form  | Amount  | Laboratory       |
|----------------------|------|-------|---------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 2500 ml | Fermentum Mobile |

## Extras

| Type   | Name  | Amount | Use for   | Time     |
|--------|---|--------|-----------|----------|
| Flavor | kakao   | 0.74 g | Mash      | 30 min   |
| Flavor | Laktoza   | 1000 g | Boil      | 15 min   |
| Flavor | Wanilia smażona 3 laski                         | 30 g   | Secondary | 7 day(s) |
| Flavor | Płatki kokosowe prażone z oddzielonym tłuszczem | 450 g  | Secondary | 7 day(s) |

## Notes

- [https://www.youtube.com/watch?v=l361xD\\_tnXA](https://www.youtube.com/watch?v=l361xD_tnXA)

Płatki owsiane - piec 60 min w 150°C i przez 48 h ma odpoczywać żeby wyzbyć się cierpkiego zapachu  
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