

# Bukowiec

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **22.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **32.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (31.8%)	74.84 %	13
Grain	Strzegom Monachijski typ II	3.5 kg (44.6%)	74.39 %	41
Grain	Strzegom Karmelowy 30	0.5 kg (6.4%)	72.6 %	79
Grain	Strzegom Pszeniczny	0.6 kg (7.6%)	77.09 %	7
Grain	Weyermann - Carafa I	0.25 kg (3.2%)	70 %	1083
Adjunct	Briess - Barley Flakes	0.5 kg (6.4%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	45 min	8.7 %
Boil	Marynka	20 g	5 min	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Fermentis Safale S-04	Ale	Dry	11 g	Safale
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### Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	500 g	Boil	15 min