

Ciasteczkowa Miłość

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **23**
- SRM **18.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (44.4%) | 80 % | 5 |
| Grain | Viking Munich Malt | 1.5 kg (22.2%) | 78 % | 18 |
| Grain | Płatki owsiane | 0.4 kg (5.9%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (3.7%) | 68 % | 400 |
| Grain | Biscuit Malt | 0.5 kg (7.4%) | 79 % | 45 |
| Grain | Rye Malt | 0.5 kg (7.4%) | 63 % | 10 |
| Grain | Strzegom Barwiący | 0.1 kg (1.5%) | 68 % | 1300 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (7.4%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 8.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| Wyeast 1335 | Ale | Liquid | 200 ml | Wyeast |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|-----------|-----------|
| Flavor | Wanilia w whisky 2x | 2 g | Secondary | 14 day(s) |
| Flavor | Prażone kakao | 100 g | Secondary | 14 day(s) |
| Flavor | laktoza | 500 g | Boil | 5 min |

Notes

- drożdże stare ale rozkręcone na starterze
Jan 22, 2019, 12:49 PM