

# 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*