

# czekadefko

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **25.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (78%)	85 %	7
Grain	Weyermann - Carafa II	0.1 kg (2.4%)	70 %	837
Grain	Jęczmień palony	0.3 kg (7.3%)	55 %	985
Grain	Płatki jęczmienne błyskawiczne	0.5 kg (12.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	20 g	60 min	4.8 %
Boil	English Golding	10 g	30 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	250 g	Boil	45 min
Flavor	ziarno kakaowca	200 g	Secondary	6 day(s)

## Notes

- ziarno kakaowca zmielone i zalane czarnym rumem na tydzień. Na fermentację cichą dodana sama esencja rumu z ziaren. wyszło ok. 350ml.  
*Feb 26, 2018, 10:07 PM*