

Czekolada deserowa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **24**
- SRM **35.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **10.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **7.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.75 kg (62.5%)	80 %	5
Grain	Strzegom Czekoladowy jasny	0.25 kg (8.9%)	68 %	400
Grain	Strzegom Pszeniczny	0.1 kg (3.6%)	81 %	6
Grain	Carafa III	0.05 kg (1.8%)	70 %	1034
Grain	Carafa	0.1 kg (3.6%)	70 %	664
Grain	Abbey Malt Weyermann	0.2 kg (7.1%)	75 %	45
Grain	Jęczmień palony	0.1 kg (3.6%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.25 kg (8.9%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %

Yeasts

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

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Kwasowość narazie na nieco zbyt wysokim poziomie .
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