

HINTERLAND

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **30**
- SRM **55**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **53.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **45.1 liter(s)**
- Total mash volume **65.6 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **45.1 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **29.2 liter(s)** of **76C** water or to achieve **53.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Best Pale Ale	12 kg (58.5%)	80 %	5
Grain	Strzegom Pszeniczny	2 kg (9.8%)	81 %	6
Grain	Oats, Flaked	2 kg (9.8%)	80 %	2
Grain	Simpsons - Crystal Dark	1 kg (4.9%)	74 %	158
Grain	Simpsons - Chocolate Malt	2 kg (9.8%)	73 %	788
Grain	Weyermann - Dehusked Carafa I	1.5 kg (7.3%)	70 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	6.3 %
Boil	East Kent Goldings	25 g	30 min	6.3 %
Boil	Sorachi Ace	25 g	30 min	10 %
Whirlpool	Sorachi Ace	75 g	30 min	10 %
Whirlpool	Fuggles	50 g	30 min	5.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - 1272 American Ale II	Ale	Slant	300 ml	Wyeast Labs
Starter 3 L (2 dni na mieszadle) na brzeczce 10 BLG z suchego ekstraktu.				

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe	50 g	Secondary	30 day(s)
Flavor	Laktoza	1000 g	Boil	10 min
Spice	Ziarno kakaowca	100 g	Secondary	4 day(s)
Ziarna przed dodaniem do fermentorów prażone 30 min w 120 C				
Fining	Laski wanilli	20 g	Bottling	---
2 świeże laski wanilii pocięte i moczone przez 30-60 dni w 100 ml burbonu. Dodane wraz z burbonem podczas rozlewu.				

Notes

- Fermentacja burzliwa 30 dni + fermentacja cicha 30 dni z dodatkiem płatków dębowych moczonych 30 dni w koniaku.
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