

# NieWiemCoRobięXD

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **31**
- SRM **40.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (72.5%)	70 %	5
Grain	Czekoladowy	0.5 kg (7.2%)	60 %	788
Grain	Strzegom Czekoladowy ciemny	0.4 kg (5.8%)	68 %	1200
Grain	Płatki owsiane	0.5 kg (7.2%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (7.2%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	40 min	15.5 %
Boil	Cascade	15 g	15 min	6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Kakao	90 g	Boil	15 min

Spice	Kruszone ziarna kakao macerowane brandy (10-14 dni)	200 g	Primary	7 day(s)
Spice	Sól	5 g	Boil	5 min