

# Noc Kultury #5 - Sweet Stout - Browar na Wyżynie

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **38.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **6 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	3.5 kg (55.6%)	80 %	6
Grain	monachijski typ II Viking Malt	1 kg (15.9%)	78 %	24
Grain	karmelowy 100 - Viking Malt	0.3 kg (4.8%)	75 %	100
Grain	karmelowy 600 - Viking Malt	0.3 kg (4.8%)	65 %	600
Grain	czekoladowy ciemny Viking Malt	0.2 kg (3.2%)	1 %	900
Grain	jęczmień prażony Viking Malt	0.2 kg (3.2%)	1 %	1100
Grain	żyto prażone Viking Malt	0.2 kg (3.2%)	1 %	1100
Grain	płatki jęczmienne błyskawiczne	0.6 kg (9.5%)	70 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga (PL) - granulata	20 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	500 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	Słody ciemne	600 g	Mash	10 min
Flavor	Laktoza	500 g	Boil	15 min
Flavor	Mleko w proszku odtłuszczone	750 g	Boil	5 min
Water Agent	chlorek sodu	4 g	Mash	70 min
Water Agent	siarczan wapnia	1 g	Mash	70 min
Water Agent	mech irlandzki	4 g	Boil	15 min

### Notes

- Słody ciemne dodane na mashout.

Profil wody:

Ca+2 Mg+2 Na+ Cl- SO4-2 Alkalinity Residual Alk.  
146.3 20.0 48.1 84.0 48.9 327.0 210.9

SO42-/Cl- ratio: 0.6 Very Malty  
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