

Noc Kultury #8 - Sweet Stout - Browar na Wyżynie

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **28**
- SRM **35.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	wiedeński Castle Malting	3 kg (49.6%)	80 %	6
Grain	caramel aromatic - Viking Malt	0.3 kg (5%)	75 %	180
Grain	Château Special B Castle Malting	0.3 kg (5%)	77 %	300
Grain	czekoladowy Bestmaltz	0.3 kg (5%)	75 %	900
Grain	pszenica prażona Viking Malt	0.15 kg (2.5%)	70 %	1100
Grain	żyto prażone Viking Malt	0.1 kg (1.7%)	65 %	1100
Grain	płatki owsiane błyskawiczne	1.4 kg (23.1%)	70 %	1
Sugar	lakto z mleka	0.5 kg (8.3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga (PL) - granulát	25 g	90 min	9.5 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	800 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas fosforowy 75% (wysładzanie)	2 g	Mash	75 min
Water Agent	Węglan wapnia	2 g	Mash	75 min
Water Agent	Chlorek wapnia	6 g	Mash	75 min
Water Agent	Siarczan wapnia	1 g	Mash	75 min
Water Agent	mech irlandzki	2 g	Boil	15 min
Flavor	mleko w proszku odtłuszczone	1000 g	Boil	0 min
Flavor	Mak niebieski	200 g	Boil	15 min

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=1HWD5PX>
 Ca+2 Mg+2 Na+ Cl- SO4-2 HCO
 56.5 0.0 131.0 98.1 42.2 57.147
 Mash pH *: 5.75
 SO42-/Cl- ratio: 0.4 Very Malty
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