

# Słodziaszek

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **32**
- SRM **38.4**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **8 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **70 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **70C**
- Keep mash **10 min** at **76C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (31.7%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (31.7%)	79 %	10
Grain	Aroma CastleMalting	0.5 kg (15.9%)	78 %	100
Grain	Carafa II	0.1 kg (3.2%)	70 %	1100
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (3.2%)	73 %	1001
Grain	Strzegom pszenica prażona	0.15 kg (4.8%)	70 %	1000
Sugar	Milk Sugar (Lactose)	0.3 kg (9.5%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	20 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	---