

Stołcik

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **27**
- SRM **30.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.3 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **77.8C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **0 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|-------|------|
| Grain | Pale Ale IREKS | 5 kg (76.9%) | 80 % | 8 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 85 % | 3 |
| Grain | Strzegom Karmel 30 | 0.4 kg (6.2%) | 75 % | 35 |
| Grain | Jęczmień palony | 0.4 kg (6.2%) | 55 % | 1000 |
| Grain | Weyermann - Carafa special I | 0.2 kg (3.1%) | 55 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 8.8 % |
| Boil | Lublin (Lubelski) | 20 g | 15 min | 4 % |