

Sylwkowe

- Gravity **13.3 BLG**
- ABV ---
- IBU **30**
- SRM **29.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **30 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | pale ale | 2 kg (31.7%) | 80 % | 4 |
| Grain | Strzegom Pilzneński | 2 kg (31.7%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (15.9%) | 79 % | 22 |
| Grain | Strzegom Karmel 150 | 0.5 kg (7.9%) | 75 % | 150 |
| Grain | Castle Cafe | 0.5 kg (7.9%) | 75.5 % | 480 |
| Grain | Jęczmień palony | 0.3 kg (4.8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|-----------|------------|
| Boil | Target | 25 g | 60 min | 10.5 % |
| Aroma (end of boil) | Challenger | 25 g | 10 min | 7 % |
| Dry Hop | Fuggles | 25 g | 10 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.3 g | Safale |

Notes

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

- Piwo nie wychodzi słodkie.
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