

Wysłodki

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **34**
- SRM **33.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **9.4 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **6.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | colorado pale base | 2.1 kg (66.7%) | 79 % | 6 |
| Grain | Weyermann Caramunich 3 | 0.6 kg (19%) | 76 % | 150 |
| Grain | Weyermann - Dehusked Carafa III | 0.3 kg (9.5%) | 70 % | 1024 |
| Grain | Platki owsiane | 0.15 kg (4.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Magnum | 13 g | 60 min | 11.5 % |
| Aroma (end of boil) | East Kent Goldings | 25 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|-------|
| Flavor | laktoza | 300 g | Boil | 5 min |