

Fortuna Czarna 6.07.2024

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **23**
- SRM **33.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **8 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.7 liter(s)**

Steps

- Temp **65 C**, Time **20 min**
- Temp **70 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (63.2%)	80 %	5
Grain	Pilzneński	0.5 kg (6.3%)	81 %	4
Grain	Strzegom Czekoladowy 1200	0.332 kg (4.2%)	68 %	1202
Grain	Słód Caramunich Typ II Weyermann	0.947 kg (12%)	73 %	120
Grain	Weyermann Specjal W	0.637 kg (8%)	68 %	300
Grain	Weyermann Specjal W	0.5 kg (6.3%)	68 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Hallertau Tradition	15 g	30 min	8 %
Boil	Hallertau Tradition	15 g	15 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

us-5	Ale	Slant	250 ml	Safale
------	-----	-------	--------	--------

Notes

- słód czekoladowy i dodany przed samym przełożeniem do filtracji
Jul 2, 2024, 8:17 AM