

# 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 | Płatki 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 |