Zawiśnia czarny

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **25**
- SRM **37.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **68.5 C**, Time **75 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **75 min** at **68.5C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg *(50%)*	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	2 kg *(25%)*	80 %	20
Grain	Płatki owsiane	0.5 kg *(6.3%)*	85 %	3
Grain	Fawcett - Brown	0.5 kg *(6.3%)*	72 %	180
Grain	Fawcett - Pale Chocolate	0.4 kg *(5%)*	71 %	600
Grain	Carafa II	0.3 kg *(3.8%)*	70 %	812
Grain	orkiszowy, czekoladowy Weyermann	0.3 kg *(3.8%)*	65 %	500

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Cardinal	30 g	60 min	8.7 %

Yeasts

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

Extras

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

Type	Name	Amount	Use for	Time
Flavor	wiśnie	3500 g	Secondary	14 day(s)