

#2

- Gravity **13.1 BLG**
- ABV ---
- IBU **30**
- SRM **41.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 4 kg (80.8%) | 79 % | 6 |
| Grain | Strzegom Czekoladowy 400 | 0.25 kg (5.1%) | 68 % | 400 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (5.1%) | 73 % | 1001 |
| Grain | Płatki owsiane | 0.3 kg (6.1%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.15 kg (3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Whirlpool | Marynka | 25 g | --- | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |