

4.0

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **52.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 3.7 kg (79.6%) | 80 % | 7 |
| Grain | Strzegom Czekoladowy 1200 | 0.35 kg (7.5%) | 68 % | 1202 |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (8.6%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.2 kg (4.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Northdown | 20 g | 60 min | 8.2 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 500 g | Boil | 10 min |