

C&D No. 5 - Marshmellow

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **70**
- SRM **73.9**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|------|
| Grain | Pale Malt | 5.43 kg (59%) | 83 % | 8 |
| Grain | Pilsner Malt | 0 kg | 78 % | 3 |
| Grain | Chocolate Malt | 0.43 kg (4.7%) | 65 % | 1226 |
| Grain | Biscuit Malt | 0.54 kg (5.9%) | 73 % | 65 |
| Grain | Carafa I | 0.33 kg (3.6%) | 65 % | 666 |
| Grain | Black Malt | 0.43 kg (4.7%) | 54 % | 2027 |
| Grain | Roasted Barley | 0.43 kg (4.7%) | 65 % | 1626 |
| Grain | Crystal Malt | 0.43 kg (4.7%) | 72 % | 201 |
| Grain | Skumfiduser | 0.65 kg (7.1%) | 100 % | -1 |
| Grain | Cane Sugar (light) | 0.54 kg (5.9%) | 100 % | -1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 110 g | 60 min | 7.6 % |
| Boil | Fuggle | 35 g | 15 min | 4 % |
| Boil | Fuggle | 80 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| SafAle US-05 | Ale | Dry | 5 g | --- |