

## 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	---