

# Canario

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **26**
- SRM **30.9**
- 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 **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (53.6%)	81 %	4
Grain	Fawcett - Crystal	0.25 kg (4.5%)	70 %	160
Grain	Strzegom Czekoladowy 1200	0.25 kg (4.5%)	68 %	1202
Grain	Jęczmień palony	0.25 kg (4.5%)	55 %	985
Grain	Pszeniczny	1 kg (17.9%)	85 %	4
Grain	Weyermann - Carapils	0.1 kg (1.8%)	78 %	4
Sugar	Milk Sugar (Lactose)	0.75 kg (13.4%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	9.6 %
Boil	lunga	15 g	30 min	9.6 %

## Yeasts

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