

DWA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **26**
- SRM **30.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **11.4 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|--------|------|
| Grain | Pilzneński | 2 kg (54.8%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.35 kg (9.6%) | 85 % | 3 |
| Grain | Pale Cookie VM | 0.35 kg (9.6%) | 80 % | 30 |
| Grain | Strzegom Karmel 150 | 0.1 kg (2.7%) | 75 % | 150 |
| Sugar | Milk Sugar (Lactose) | 0.4 kg (11%) | 76.1 % | 0 |
| Grain | Weyermann - Dehusked Carafa III | 0.1 kg (2.7%) | 70 % | 1024 |
| Grain | Weyermann - Chocolate Wheat | 0.15 kg (4.1%) | 74 % | 788 |
| Grain | Castle Cafe | 0.2 kg (5.5%) | 75.5 % | 480 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 22 g | 60 min | 7.4 % |