

# Dziewczyny trenują

- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **26**
- SRM **20.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.6 liter(s)**

## Steps

- Temp **70 C**, Time **75 min**

## Mash step by step

- Heat up **8 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **75 min** at **70C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (50%)	82 %	4
Grain	Strzegom Karmel 600	0.35 kg (11.7%)	68 %	601
Grain	Aroma CastleMalting	0.35 kg (11.7%)	78 %	100
Grain	Fawcett - Chocolate	0.1 kg (3.3%)	71.9 %	1200
Sugar	Cane (Beet) Sugar	0.35 kg (11.7%)	--- %	---
Grain	Żytni	0.35 kg (11.7%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Marynka	15 g	10 min	10 %
Dry Hop	Marynka	20 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew