

MS

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **56.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **69 C**, Time **70 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **69C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|------|
| Grain | Strzegom Pilzneński | 0.5 kg (9.1%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (18.2%) | 78 % | 16 |
| Grain | Strzegom Czekoladowy ciemny | 1 kg (18.2%) | 68 % | 1200 |
| Grain | Strzegom Karmel 600 | 1 kg (18.2%) | 68 % | 601 |
| Sugar | Milk Sugar (Lactose) | 1 kg (18.2%) | 76.1 % | 0 |
| Grain | Płatki pszeniczne | 1 kg (18.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|--------|------------|
| First Wort | Admiral | 20 g | 60 min | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | --- |