

## MS

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **24**
- SRM **37.8**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (69.4%)	80 %	5
Sugar	Milk Sugar (Lactose)	0.375 kg (8.7%)	76.1 %	0
Grain	Weyermann - Dehusked Carafa III	0.25 kg (5.8%)	70 %	1024
Grain	Jęczmień palony	0.1 kg (2.3%)	55 %	985
Grain	Castle Cafe	0.25 kg (5.8%)	75.5 %	480
Grain	Oats, Flaked	0.25 kg (5.8%)	80 %	2
Grain	Strzegom Czekoladowy ciemny	0.1 kg (2.3%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %
Aroma (end of boil)	Fuggles	20 g	15 min	4.5 %