

MST

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **10**
- SRM **33.4**
- 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 **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Castle Pale Ale | 2.5 kg (52.1%) | 80 % | 8 |
| Grain | Słód owsiany Fawcett | 1 kg (20.8%) | 61 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (10.4%) | 79 % | 22 |
| Grain | Fawcett - Pale Chocolate | 0.4 kg (8.3%) | 71 % | 600 |
| Grain | Strzegom pszenica prażona | 0.4 kg (8.3%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 15 g | 60 min | 5.5 % |