

No. 7

- Gravity **13.3 BLG**
- ABV ---
- IBU **16**
- SRM **37.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **30 %**
- Size with trub loss **26 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|------|
| Grain | Strzegom Pilzneński | 5 kg (67.6%) | 75 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (13.5%) | 75 % | 16 |
| Grain | Strzegom Karmel 150 | 0.5 kg (6.8%) | 60 % | 150 |
| Grain | Fawcett Caramalt | 0.5 kg (6.8%) | 70 % | 12 |
| Grain | Strzegom pszenica prażona | 0.2 kg (2.7%) | 1 % | 1000 |
| Grain | Strzegom Czekoladowy 1200 | 0.2 kg (2.7%) | 1 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | HT T-90 Tradition | 50 g | 30 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------------------------|--------|---------|--------|
| Other | Laktoza | 500 g | Boil | 10 min |
| Other | Cukier wanilinowy (1 opakowanie) | 12 g | Boil | 3 min |