

# Rozpacz czarna jak Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **30**
- SRM **37.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (57.9%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (8.3%)	81 %	6
Grain	Płatki owsiane	0.4 kg (6.6%)	85 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.6 kg (9.9%)	73 %	1001
Grain	Strzegom Monachijski typ I	0.3 kg (5%)	79 %	16
Grain	Jęczmień palony	0.25 kg (4.1%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (8.3%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.8 %
Boil	Marynka	15 g	20 min	8.8 %
Boil	Marynka	10 g	5 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis