

# Świąteczny Stout

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **26**
- SRM **38.7**

## 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.6 liter(s)**
- Total mash volume **38.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (59.7%)	80 %	7
Grain	Monachijski	2 kg (19.9%)	80 %	16
Grain	Weyermann - Carafa II	0.35 kg (3.5%)	70 %	1100
Grain	Jęczmień palony	0.2 kg (2%)	55 %	985
Grain	Caraaroma	0.5 kg (5%)	78 %	350
Sugar	Milk Sugar (Lactose)	0.5 kg (5%)	76.1 %	0
Grain	Płatki owsiane	0.5 kg (5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	60 min	5.1 %
Boil	East Kent Goldings	50 g	20 min	5.1 %

## Extras

Type	Name	Amount	Use for	Time
Spice	przprawa do piernika	40 g	Boil	30 min
Flavor	skórka pomarańczy	10 g	Boil	15 min
Flavor	laska wanili	10 g	Boil	15 min
Spice	jałowiec	10 g	Boil	15 min
Spice	chili	5 g	Boil	15 min