

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU ---
- SRM **26.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (76.9%)	81 %	4
Grain	Weyermann - Caraamber	0.2 kg (3.4%)	75 %	65
Grain	Jęczmień palony	0.3 kg (5.1%)	55 %	985
Grain	Carafa	0.2 kg (3.4%)	70 %	664
Sugar	laktoza	0.5 kg (8.5%)	--- %	---
Grain	Brown Malt	0.15 kg (2.6%)	70 %	128

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale