ŚW POMARA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **25**
- SRM **32**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg *(62.5%)*	85 %	7
Grain	Strzegom Monachijski typ II	0.7 kg *(21.9%)*	79 %	22
Grain	Strzegom Czekoladowy 1200	0.1 kg *(3.1%)*	68 %	1202
Grain	Weyermann - Chocolate Wheat	0.1 kg *(3.1%)*	74 %	788
Grain	Weyermann - Carafa III	0.1 kg *(3.1%)*	70 %	1024
Sugar	Milk Sugar (Lactose)	0.2 kg *(6.2%)*	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	10 g	60 min	10 %
Aroma (end of boil)	Mandarina Bavaria	10 g	10 min	10 %
Dry Hop	Mandarina Bavaria	30 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Kakao	10 g	Secondary	5 day(s)
Spice	Skórka pomarańczy	10 g	Secondary	5 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.