

DlaK.

- Gravity **15.7 BLG**
- ABV ---
- IBU **13**
- SRM **44.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **39.2 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **33.6 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (65.6%)	80 %	7
Grain	Caramel munich II	0.3 kg (4.9%)	70 %	120
Grain	Carafa spesial I	0.4 kg (6.6%)	70 %	900
Grain	Flaket bygg	0.4 kg (6.6%)	80 %	1
Sugar	Milk Sugar (Lactose)	0.5 kg (8.2%)	76.1 %	0
Grain	Fawcett - Pale Chocolate	0.5 kg (8.2%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	90 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	safale