Wysłodki

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **34**
- SRM **33.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **9.4 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **6.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	colorado pale base	2.1 kg *(66.7%)*	79 %	6
Grain	Weyermann Caramunich 3	0.6 kg *(19%)*	76 %	150
Grain	Weyermann - Dehusked Carafa III	0.3 kg *(9.5%)*	70 %	1024
Grain	Płatki owsiane	0.15 kg *(4.8%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	13 g	60 min	11.5 %
Aroma (end of boil)	East Kent Goldings	25 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	300 g	Boil	5 min

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