

## #3

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **37.5**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (44.2%)	79 %	6
Grain	Karmelowy Jasny 30EBC	0.5 kg (8.8%)	75 %	300
Grain	Pszeniczny	0.5 kg (8.8%)	85 %	4
Grain	Biscuit Malt	0.5 kg (8.8%)	79 %	45
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.3%)	68 %	1000
Grain	Płatki owsiane	0.5 kg (8.8%)	85 %	3
Grain	Jęczmień palony	0.35 kg (6.2%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (8.8%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	10 g	15 min	10 %

### Yeasts

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