

#35 Płatkowy stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **38.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | płatki jęczmienne | 0.5 kg (8.3%) | 60 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 60 % | 3 |
| Grain | Jęczmień palony | 0.25 kg (4.1%) | 55 % | 1000 |
| Grain | Viking Czekoladowy ciemny | 0.5 kg (8.3%) | 67 % | 900 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (8.3%) | 68 % | 400 |
| Grain | Pszeniczny | 0.5 kg (8.3%) | 85 % | 4 |
| Grain | Pilzneński | 3.3 kg (54.5%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| First Wort | Styrian Golding | 20 g | 70 min | 3.6 % |
| Boil | Magnum | 15 g | 60 min | 11.5 % |
| Aroma (end of boil) | Styrian Golding | 20 g | 10 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------------|
| FM53 Voss kveik | Ale | Slant | 150 ml | Fermentum Mobile |