

#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