

DESEROWIEC

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **22**
- SRM **40.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	MEP Pale Ale	4 kg (51.3%)	79 %	6
Grain	Strzegom Monachijski typ II	0.5 kg (6.4%)	79 %	22
Grain	Caraaroma	0.5 kg (6.4%)	78 %	400
Grain	Brown Malt (British Chocolate)	0.5 kg (6.4%)	70 %	128
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (3.2%)	73 %	1001
Grain	Fawcett - Chocolate Malt	0.25 kg (3.2%)	60 %	690
Grain	Black (Patent) Malt	0.25 kg (3.2%)	55 %	985
Grain	Słód owsiany Fawcett	0.5 kg (6.4%)	61 %	5
Sugar	Milk Sugar (Lactose)	0.75 kg (9.6%)	76.1 %	0
Sugar	Cukier brązowy	0.3 kg (3.8%)	99 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	750 g	Boil	15 min