

# DWA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **26**
- SRM **30.3**
- 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 **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **11.4 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (54.8%)	81 %	4
Grain	Płatki owsiane	0.35 kg (9.6%)	85 %	3
Grain	Pale Cookie VM	0.35 kg (9.6%)	80 %	30
Grain	Strzegom Karmel 150	0.1 kg (2.7%)	75 %	150
Sugar	Milk Sugar (Lactose)	0.4 kg (11%)	76.1 %	0
Grain	Weyermann - Dehusked Carafa III	0.1 kg (2.7%)	70 %	1024
Grain	Weyermann - Chocolate Wheat	0.15 kg (4.1%)	74 %	788
Grain	Castle Cafe	0.2 kg (5.5%)	75.5 %	480

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	22 g	60 min	7.4 %