

# Krowe Love

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **42**
- SRM **27.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	5 kg (73.5%)	80 %	16
Grain	Caraaroma	0.3 kg (4.4%)	78 %	400
Grain	Special B Malt	0.3 kg (4.4%)	65.2 %	315
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (14.7%)	80 %	20
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (2.9%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	15 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	laktoza	500 g	Boil	10 min
Fining	mech irlandzki	10 g	Boil	10 min
Flavor	płatki owsiane	500 g	Mash	80 min