

# palone

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **32.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski Ciemny Steinbach	2 kg (35.1%)	80 %	30
Grain	Viking Pale Ale malt	3 kg (52.6%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.5 kg (8.8%)	68 %	1200
Grain	Caraaroma	0.2 kg (3.5%)	78 %	400
karmelowy				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	5 min	4 %
Boil	Marynka	25 g	45 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5 g	Safale