

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU ---
- SRM **26.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilznieński | 4.5 kg (76.9%) | 81 % | 4 |
| Grain | Weyermann - Caraamber | 0.2 kg (3.4%) | 75 % | 65 |
| Grain | Jęczmień palony | 0.3 kg (5.1%) | 55 % | 985 |
| Grain | Carafa | 0.2 kg (3.4%) | 70 % | 664 |
| Sugar | laktoza | 0.5 kg (8.5%) | --- % | --- |
| Grain | Brown Malt | 0.15 kg (2.6%) | 70 % | 128 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |