

Stout na monachu

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **36.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|------|
| Grain | Monachijski | 5.5 kg (72.4%) | 80 % | 16 |
| Grain | Carafa III | 0.4 kg (5.3%) | 70 % | 1034 |
| Grain | Fawcett - Dark Crystal | 0.35 kg (4.6%) | 71 % | 300 |
| Grain | Žyto pražone | 0.35 kg (4.6%) | 70 % | 1000 |
| Sugar | Milk Sugar (Lactose) | 1 kg (13.2%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Kazbek | 50 g | 60 min | 5 % |
| Boil | Marynka | 10 g | 60 min | 6 % |