

## Syntax Error

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **29**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (76.9%)	80 %	5
Grain	Jęczmień niesłodowany	0.25 kg (6.4%)	75 %	2
Grain	Strzegom Bursztynowy	0.25 kg (6.4%)	70 %	49
Grain	Czekoladowy	0.1 kg (2.6%)	60 %	788
Grain	Jęczmień palony	0.1 kg (2.6%)	55 %	985
Grain	Carafa III	0.2 kg (5.1%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	6 %
Boil	Cascade	10 g	20 min	6 %

### Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	300 g	Boil	5 min
Flavor	Wiśnie	300 g	Boil	10 min