

Szymkove ciemne

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **17**
- SRM **38.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 4 kg (67.8%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy ciemny | 0.35 kg (5.9%) | 68 % | 1200 |
| Grain | Special W | 0.5 kg (8.5%) | 72 % | 79 |
| Grain | Carafa III | 0.2 kg (3.4%) | 70 % | 1034 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (8.5%) | 76.1 % | 0 |
| Grain | Strzegom Czekoladowy jasny | 0.35 kg (5.9%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 20 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------|--------|-----------|-----------|
| Flavor | Prażone ziarna kakaowca | 100 g | Secondary | 10 day(s) |