

Waiter

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **27.3**
- 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 **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (58.8%)	79 %	6
Grain	Strzegom Monachijski typ II	1.5 kg (29.4%)	79 %	22
Grain	Czekoladowy	0.25 kg (4.9%)	60 %	788
Grain	Fawcett - Pale Chocolate	0.25 kg (4.9%)	71 %	600
Grain	Carafa III	0.1 kg (2%)	70 %	1034