

# Wysłodki po RISie

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **28**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **10.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **5.3 liter(s)**
- Total mash volume **7.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **5.3 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.04 kg (45.2%)	80 %	5
Grain	Strzegom Monachijski typ II	0.44 kg (19.1%)	79 %	22
Grain	Barley, Flaked	0.19 kg (8.3%)	70 %	4
Grain	Carafa II Special	0.08 kg (3.5%)	70 %	812
Grain	Jęczmień palony	0.08 kg (3.5%)	55 %	985
Grain	Strzegom Karmel 150	0.06 kg (2.6%)	75 %	150
Grain	Carafa III Special	0.03 kg (1.3%)	70 %	1034
Grain	Strzegom Karmel 300	0.03 kg (1.3%)	70 %	299
Sugar	Milk Sugar (Lactose)	0.35 kg (15.2%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	11 g	60 min	6.7 %