

Canario

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **26**
- SRM **30.9**
- 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 **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|-----------------|--------|------|
| Grain | Pilzneński | 3 kg (53.6%) | 81 % | 4 |
| Grain | Fawcett - Crystal | 0.25 kg (4.5%) | 70 % | 160 |
| Grain | Strzegom Czekoladowy 1200 | 0.25 kg (4.5%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.25 kg (4.5%) | 55 % | 985 |
| Grain | Pszeniczny | 1 kg (17.9%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.1 kg (1.8%) | 78 % | 4 |
| Sugar | Milk Sugar (Lactose) | 0.75 kg (13.4%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 9.6 % |
| Boil | lunga | 15 g | 30 min | 9.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |