

## clone the waiter 2

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **43**
- SRM **42.6**
- 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 **75 min**
- Evaporation rate **5 %/h**
- Boil size **24.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

### Steps

- Temp **68.5 C**, Time **75 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **14.9 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **75 min** at **68.5C**
- Keep mash **1 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (40.4%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (20.2%)	79 %	22
Grain	Czekoladowy	0.5 kg (10.1%)	60 %	788
Grain	Fawcett - Pale Chocolate	0.5 kg (10.1%)	71 %	600
Grain	Carafa III	0.2 kg (4%)	70 %	1034
Grain	Abbey Malt Weyermann	0.75 kg (15.2%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
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Flavor	laktoza	1000 g	Boil	5 min
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