

# CMS

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **24**
- SRM **30.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (55.6%)	80 %	5
Sugar	Milk Sugar (Lactose)	1 kg (18.5%)	76.1 %	0
Grain	Płatki owsiane	0.8 kg (14.8%)	85 %	3
Grain	Pszeniczny Czekoladowy	0.6 kg (11.1%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar