

DlaK.

- Gravity **15.7 BLG**
- ABV ---
- IBU **13**
- SRM **44.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **39.2 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **33.6 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 4 kg (65.6%) | 80 % | 7 |
| Grain | Caramel munich II | 0.3 kg (4.9%) | 70 % | 120 |
| Grain | Carafa spesial I | 0.4 kg (6.6%) | 70 % | 900 |
| Grain | Flaket bygg | 0.4 kg (6.6%) | 80 % | 1 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (8.2%) | 76.1 % | 0 |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (8.2%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 90 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 200 ml | safale |