

## Gornikow 8

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **26.1**
- 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 **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (76.1%)	80 %	5
Grain	Briess - Dark Chocolate Malt	0.2 kg (4.3%)	60 %	827
Grain	Carafa III	0.2 kg (4.3%)	70 %	1034
Grain	Caraaroma	0.2 kg (4.3%)	78 %	400
Sugar	laktoza	0.5 kg (10.9%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Simcoe	10 g	5 min	13.2 %