

Krowe Love

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **42**
- SRM **27.9**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|--------|------|
| Grain | Monachijski | 5 kg (73.5%) | 80 % | 16 |
| Grain | Caraaroma | 0.3 kg (4.4%) | 78 % | 400 |
| Grain | Special B Malt | 0.3 kg (4.4%) | 65.2 % | 315 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (14.7%) | 80 % | 20 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (2.9%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Boil | Lublin (Lubelski) | 30 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 15 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Spice | laktoza | 500 g | Boil | 10 min |
| Fining | mech irlandzki | 10 g | Boil | 10 min |
| Flavor | płatki owsiane | 500 g | Mash | 80 min |