

Limo

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **45**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|------|
| Grain | Strzegom Monachijski typ II | 3 kg (51.7%) | 79 % | 22 |
| Grain | Strzegom Karmel 300 | 0.4 kg (6.9%) | 70 % | 299 |
| Grain | Płatki owsiane | 1 kg (17.2%) | 85 % | 3 |
| Grain | Carafa III | 0.3 kg (5.2%) | 70 % | 1034 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (5.2%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.3 kg (5.2%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (8.6%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Perle | 10 g | 60 min | 7 % |
| Boil | Green Bullet | 10 g | 60 min | 11 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 15 min | 4 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale | Dry | 11.2 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Flavor | Śliwki | 5000 g | Primary | 4 day(s) |