

Przymiar stout2

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **34**
- SRM **37.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (57.1%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (14.3%)	79 %	22
Grain	Weyermann - Chocolate Wheat	0.25 kg (7.1%)	74 %	788
Grain	Strzegom Czekoladowy jasny	0.2 kg (5.7%)	68 %	400
Grain	Carafa III	0.1 kg (2.9%)	70 %	1034
Sugar	Milk Sugar (Lactose)	0.25 kg (7.1%)	76.1 %	0
Grain	Oats, Flaked	0.2 kg (5.7%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Magnum	5 g	30 min	13.5 %