

# RMS

- Gravity **13.1 BLG**
- ABV ---
- IBU **39**
- SRM **40**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.9 liter(s)**

## Fermentables

| Type  | Name                       | Amount          | Yield  | EBC  |
|-------|----------------------------|-----------------|--------|------|
| Grain | Strzegom Pale Ale          | 1.75 kg (58.8%) | 79 %   | 6    |
| Grain | Strzegom Monachijski typ I | 0.5 kg (16.8%)  | 79 %   | 16   |
| Grain | Oats, Flaked               | 0.2 kg (6.7%)   | 80 %   | 2    |
| Grain | Jęczmień palony            | 0.175 kg (5.9%) | 55 %   | 985  |
| Grain | Strzegom Czekoladowy 1200  | 0.1 kg (3.4%)   | 68 %   | 1202 |
| Sugar | Milk Sugar (Lactose)       | 0.25 kg (8.4%)  | 76.1 % | 0    |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 18 g   | 60 min | 11 %       |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |

## Extras

| Type   | Name             | Amount | Use for | Time   |
|--------|------------------|--------|---------|--------|
| Flavor | Maliny w zalewie | 700 g  | Boil    | 15 min |