

# 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