

so=tout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **26**
- SRM **33.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (65%)	80 %	5
Grain	Słód owsiany Fawcett	1 kg (16.3%)	61 %	5
Grain	Weyermann - Carafa III	0.2 kg (3.3%)	70 %	1024
Grain	Jęczmień palony	0.2 kg (3.3%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (4.1%)	73 %	1001
Grain	Płatki owsiane	0.5 kg (8.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	1 min	4 %