

The Waiter

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **45**
- SRM **27.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.5 kg (63.6%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1.3 kg (23.6%) | 79 % | 22 |
| Grain | Czekoladowy | 0.3 kg (5.5%) | 60 % | 788 |
| Grain | Fawcett - Pale Chocolate | 0.3 kg (5.5%) | 71 % | 600 |
| Grain | Carafa III | 0.1 kg (1.8%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Boil | East Kent Goldings | 30 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------|--------|-----------|-----------|
| Other | Laktoza | 500 g | Boil | 10 min |
| Other | Cocoa nibs | 100 g | Secondary | 10 day(s) |