

# wygrywanko

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **23**
- SRM **31.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Milk Sugar (Lactose)	0.4 kg (6.9%)	76.1 %	0
Grain	Honey Malt	1 kg (17.2%)	80 %	7.5
Grain	colorado pale ale	3 kg (51.7%)	79 %	7.5
Grain	Barley, Flaked	0.5 kg (8.6%)	70 %	4
Grain	pszeniczny czekoladowy	0.5 kg (8.6%)	72.7 %	1200
na początek 100 gram, resztę dodać na wygrzew				
Grain	Oats, Flaked	0.4 kg (6.9%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	pilgrim	20 g	70 min	10 %
Boil	pilgrim	10 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-04	Ale	Dry	11.5 g	---