

## xD

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- Gravity **11.9 BLG**
- ABV ---
- IBU ---
- SRM **34.4**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.2 kg (69.6%)	80 %	7
Grain	Carafa II	0.1 kg (2.2%)	70 %	812
Grain	Jęczmień palony	0.3 kg (6.5%)	55 %	985
Grain	Barley, Flaked	0.5 kg (10.9%)	70 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg (10.9%)	76.1 %	0