

# Zarine ni Bashere

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **29**
- SRM **85**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (75.6%)	90 %	621
Grain	Jęczmień palony	0.2 kg (8.9%)	55 %	985
Grain	Czekoladowy	0.1 kg (4.4%)	60 %	788
Sugar	Milk Sugar (Lactose)	0.25 kg (11.1%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	BIO Kruszone Ziarno Kakao Criollo	200 g	Secondary	7 day(s)