

Babski stałt

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **35.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Briess - Pale Ale Malt | 5 kg (71.4%) | 80 % | 7 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (7.1%) | 73 % | 120 |
| Grain | Carafa | 0.5 kg (7.1%) | 70 % | 664 |
| Grain | Biscuit Malt | 0.5 kg (7.1%) | 79 % | 50 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (7.1%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 500 g | Boil | 60 min |