

ciemne

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **20**
- SRM **38.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Jęczmień palony | 0.25 kg (4.3%) | 55 % | 985 |
| Grain | Strzegom Karmel 600 | 0.25 kg (4.3%) | 68 % | 601 |
| Grain | Briess - Pale Ale Malt | 5 kg (87%) | 80 % | 7 |
| Grain | Czekoladowy | 0.25 kg (4.3%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 50 g | 15 min | 7 % |