

# Czekoladka z laktozą

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **18**
- SRM **17.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11.1 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (82.8%) | 80 %  | 5   |
| Grain | Czekoladowy          | 0.27 kg (8.9%) | 60 %  | 788 |
| Sugar | Laktoza              | 0.25 kg (8.3%) | --- % | --- |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Topaz | 8 g    | 60 min | 15 %       |

## Extras

| Type  | Name  | Amount | Use for   | Time     |
|-------|-------|--------|-----------|----------|
| Spice | Kakao | 80 g   | Secondary | 7 day(s) |