

# 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)