

# jappa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **33.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **6.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.8 liter(s)**
- Boil time **150 min**
- Evaporation rate **10 %/h**
- Boil size **9.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **6.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Brown Malt (British Chocolate)	0.35 kg (19.8%)	70 %	128
Grain	Fawcett - Dark Crystal	0.2 kg (11.3%)	71 %	300
Grain	Briess - Pale Ale Malt	1 kg (56.5%)	80 %	7
Grain	Czekoladowy	0.14 kg (7.9%)	60 %	788
Sugar	Milk Sugar (Lactose)	0.08 kg (4.5%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	5 min	13 %
Whirlpool	Chinook	40 g	5 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	nasrątem	15 g	Primary	3 day(s)