

laKtoZA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **29**
- SRM **32.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Weyermann - Pale Ale Malt | 3 kg (51.3%) | 85 % | 7 |
| Grain | Strzegom Monachijski typ II | 1 kg (17.1%) | 79 % | 22 |
| Grain | Caraaroma | 0.5 kg (8.5%) | 78 % | 400 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (8.5%) | 68 % | 400 |
| Grain | Weyermann - Carafa I | 0.2 kg (3.4%) | 70 % | 690 |
| Grain | Carafa III | 0.15 kg (2.6%) | 70 % | 1034 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (8.5%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 30 g | 60 min | 7 % |
| Boil | Challenger | 20 g | 30 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.4 g | Fermentis |