

Lockheed U-2

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **34.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Melanoiden Malt	0.5 kg (8.4%)	81 %	53
Grain	Carafa III	0.2 kg (3.4%)	70 %	1034
Grain	Weyermann - Pale Ale Malt	1 kg (16.8%)	85 %	7
Grain	Caraaroma	1 kg (16.8%)	78 %	400
Grain	Weyermann - Light Munich Malt	3 kg (50.4%)	82 %	20
Sugar	Milk Sugar (Lactose)	0.25 kg (4.2%)	76.1 %	0

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis