

# ŁOSCYPEK STOUT

- Gravity **17.5 BLG**
- ABV ---
- IBU **69**
- SRM **33.5**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (43.2%)	79 %	6
Grain	Rauch Malt (Germany)	2 kg (28.8%)	81 %	4
Grain	Strzegom Czekoladowy 400	0.5 kg (7.2%)	68 %	400
Grain	Oats, Flaked	0.5 kg (7.2%)	80 %	2
Grain	Weyermann - Carafa III	0.2 kg (2.9%)	70 %	1024
Sugar	Milk Sugar (Lactose)	0.75 kg (10.8%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale