

# MS

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **56.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **69C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.5 kg (9.1%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (18.2%)	78 %	16
Grain	Strzegom Czekoladowy ciemny	1 kg (18.2%)	68 %	1200
Grain	Strzegom Karmel 600	1 kg (18.2%)	68 %	601
Sugar	Milk Sugar (Lactose)	1 kg (18.2%)	76.1 %	0
Grain	Płatki pszeniczne	1 kg (18.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Admiral	20 g	60 min	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	---