

# MST

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **10**
- SRM **33.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.5 kg (52.1%)	80 %	8
Grain	Słód owsiany Fawcett	1 kg (20.8%)	61 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (10.4%)	79 %	22
Grain	Fawcett - Pale Chocolate	0.4 kg (8.3%)	71 %	600
Grain	Strzegom pszenica prażona	0.4 kg (8.3%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	15 g	60 min	5.5 %