

Patrycja

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **32**
- SRM **37.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (82.6%) | 80 % | 5 |
| Grain | Strzegom Karmel 300 | 0.4 kg (6.6%) | 70 % | 299 |
| Grain | Jęczmień palony | 0.4 kg (6.6%) | 70 % | 1100 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (4.1%) | 78 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Northern Brewer | 40 g | 50 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 27.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Other | Laktoza | 625 g | Boil | 10 min |