

# Prawdziwa Reguła

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **27.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (74.8%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.3 kg (5.6%)	75 %	30
Grain	Jęczmień palony	0.3 kg (5.6%)	55 %	985
Grain	Czekoladowy	0.25 kg (4.7%)	60 %	788
Adjunct	laktoza	0.5 kg (9.3%)	80 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	50 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	300 ml	Wyeast Labs