

## Slit staft

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- Gravity **16.2 BLG**
- ABV ---
- IBU **31**
- SRM **39**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount        | Yield  | EBC |
|-------|--------------------------|---------------|--------|-----|
| Grain | Strzegom Pale Ale        | 4 kg (58.8%)  | 79 %   | 6   |
| Grain | Strzegom Wiedeński       | 1 kg (14.7%)  | 79 %   | 10  |
| Grain | Oats, Flaked             | 0.5 kg (7.4%) | 80 %   | 2   |
| Grain | Strzegom Czekoladowy 400 | 0.5 kg (7.4%) | 68 %   | 400 |
| Grain | Jęczmień palony          | 0.3 kg (4.4%) | 55 %   | 985 |
| Sugar | Milk Sugar (Lactose)     | 0.5 kg (7.4%) | 76.1 % | 0   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 30 g   | 60 min | 11 %       |

### Yeasts

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