

Stout na monachu

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **36.3**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	5.5 kg (72.4%)	80 %	16
Grain	Carafa III	0.4 kg (5.3%)	70 %	1034
Grain	Fawcett - Dark Crystal	0.35 kg (4.6%)	71 %	300
Grain	Žyto pražone	0.35 kg (4.6%)	70 %	1000
Sugar	Milk Sugar (Lactose)	1 kg (13.2%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kazbek	50 g	60 min	5 %
Boil	Marynka	10 g	60 min	6 %