

Stout z Miłości

- Gravity **12.6 BLG**
- ABV ---
- IBU **18**
- SRM **29.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód RedX	1 kg (17.4%)	79 %	30
Grain	Słód Chocolate	0.25 kg (4.3%)	71.9 %	1200
Grain	Słód Pilzneński Strzegom	1 kg (17.4%)	80 %	3.2
Grain	Słód Cara Ruby	1 kg (17.4%)	77 %	50
Grain	Słód Pale Ale	2 kg (34.8%)	79 %	5
Grain	Słód Karmelowy czerwony	0.5 kg (8.7%)	75 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	15 g	60 min	3.9 %
Boil	Amarillo	10 g	60 min	9.5 %
Aroma (end of boil)	Fuggles	15 g	20 min	4.5 %
Dry Hop	Fantasia	26 g	7 day(s)	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis S-04	Ale	Dry	11 g	.

Extras

Type	Name	Amount	Use for	Time
Spice	Lukrecja	10 g	Boil	30 min