

# The Waiter

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **45**
- SRM **27.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (63.6%)	80 %	5
Grain	Strzegom Monachijski typ II	1.3 kg (23.6%)	79 %	22
Grain	Czekoladowy	0.3 kg (5.5%)	60 %	788
Grain	Fawcett - Pale Chocolate	0.3 kg (5.5%)	71 %	600
Grain	Carafa III	0.1 kg (1.8%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	East Kent Goldings	30 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	500 g	Boil	10 min
Other	Cocoa nibs	100 g	Secondary	10 day(s)