

## zawisza czary

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **57.9**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Jęczmień palony	0.2 kg (4%)	55 %	985
Liquid Extract	WES ekstrakt słodowy jasny	1.8 kg (36%)	80 %	30
Liquid Extract	ekstrakt słodowy ciemny Bruntal	2.4 kg (48%)	80 %	621
Sugar	Milk Sugar (Lactose)	0.6 kg (12%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	bramiling cross	25 g	60 min	6.1 %
Boil	bramiling cross	10 g	30 min	6.1 %
Boil	bramiling cross	15 g	15 min	6.1 %
Boil	Fuggles	15 g	15 min	4.5 %
Boil	Fuggles	15 g	7 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	1 g	Safale