

# Zawód zaufania publicznego

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **41**
- SRM **33.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (75.5%)	80 %	5
Grain	Strzegom Karmel 300	0.3 kg (5.7%)	70 %	299
Grain	Jęczmień palony	0.3 kg (5.7%)	55 %	985
Grain	Viking Czekoladowy ciemny	0.2 kg (3.8%)	67 %	900
Sugar	Milk Sugar (Lactose)	0.5 kg (9.4%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	400 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Flavor	Ziarno kakaowca	100 g	Secondary	7 day(s)
Flavor	Skórki pomarańczy świeżej	100 g	Boil	15 min
Flavor	Skórki pomarańczy słodkiej, suszone	100 g	Secondary	7 day(s)

## Notes

- te dodatki na cichą wymoczyć w jakimś alkoholu  
*Sep 5, 2024, 3:24 PM*