

# Zwooo

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **21**
- SRM **36**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **22.1 liter(s)**

## Fermentables

| Type  | Name                           | Amount         | Yield  | EBC  |
|-------|--------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt           | 3 kg (59.8%)   | 80 %   | 5    |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.5 kg (10%)   | 68 %   | 1200 |
| Grain | Weyermann -<br>Melanoiden Malt | 0.25 kg (5%)   | 81 %   | 53   |
| Grain | Jęczmień palony                | 0.07 kg (1.4%) | 55 %   | 985  |
| Grain | Castle Cafe                    | 0.2 kg (4%)    | 75.5 % | 480  |
| Sugar | Milk Sugar (Lactose)           | 1 kg (19.9%)   | 76.1 % | 0    |

## Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Hallertau Tradition | 50 g   | 60 min | 4.2 %      |