

## #2

- Gravity **13.1 BLG**
- ABV ---
- IBU **30**
- SRM **41.2**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (80.8%)	79 %	6
Grain	Strzegom Czekoladowy 400	0.25 kg (5.1%)	68 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (5.1%)	73 %	1001
Grain	Płatki owsiane	0.3 kg (6.1%)	85 %	3
Grain	Jęczmień palony	0.15 kg (3%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Whirlpool	Marynka	25 g	---	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis