

## black & whait

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- Gravity **12.1 BLG**
- ABV ---
- IBU **40**
- SRM **40**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **17 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.25 kg (58.4%)	79 %	6
Grain	Strzegom Monachijski typ II	0.75 kg (19.5%)	79 %	22
Grain	Jęczmień palony	0.2 kg (5.2%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (5.2%)	68 %	1200
Sugar	Milk Sugar (Lactose)	0.45 kg (11.7%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	30 min	10 %
Boil	Magnum	15 g	30 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale