

## C&D No. 5 - Marshmellow

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **70**
- SRM **73.9**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

### Fermentables

| Type  | Name               | Amount         | Yield | EBC  |
|-------|--------------------|----------------|-------|------|
| Grain | Pale Malt          | 5.43 kg (59%)  | 83 %  | 8    |
| Grain | Pilsner Malt       | 0 kg           | 78 %  | 3    |
| Grain | Chocolate Malt     | 0.43 kg (4.7%) | 65 %  | 1226 |
| Grain | Biscuit Malt       | 0.54 kg (5.9%) | 73 %  | 65   |
| Grain | Carafa I           | 0.33 kg (3.6%) | 65 %  | 666  |
| Grain | Black Malt         | 0.43 kg (4.7%) | 54 %  | 2027 |
| Grain | Roasted Barley     | 0.43 kg (4.7%) | 65 %  | 1626 |
| Grain | Crystal Malt       | 0.43 kg (4.7%) | 72 %  | 201  |
| Grain | Skumfiduser        | 0.65 kg (7.1%) | 100 % | -1   |
| Grain | Cane Sugar (light) | 0.54 kg (5.9%) | 100 % | -1   |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 110 g  | 60 min | 7.6 %      |
| Boil    | Fuggle     | 35 g   | 15 min | 4 %        |
| Boil    | Fuggle     | 80 g   | 5 min  | 4 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| SafAle US-05 | Ale  | Dry  | 5 g    | ---        |