

clone the waiter 2

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **43**
- SRM **42.6**
- 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 **75 min**
- Evaporation rate **5 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **68.5 C**, Time **75 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **75 min** at **68.5C**
- Keep mash **1 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 2 kg (40.4%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (20.2%) | 79 % | 22 |
| Grain | Czekoladowy | 0.5 kg (10.1%) | 60 % | 788 |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (10.1%) | 71 % | 600 |
| Grain | Carafa III | 0.2 kg (4%) | 70 % | 1034 |
| Grain | Abbey Malt Weyermann | 0.75 kg (15.2%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------|--------|------|-------|
| Flavor | laktoza | 1000 g | Boil | 5 min |
|--------|---------|--------|------|-------|