

# Kelner

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **20**
- SRM **25**
- 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 **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (61.4%)	80 %	5
Grain	Monachijski	1 kg (17.5%)	80 %	16
Grain	Strzegom Czekoladowy jasny	0.5 kg (8.8%)	68 %	400
Grain	Carafa III	0.2 kg (3.5%)	70 %	1034
Sugar	Milk Sugar (Lactose)	0.5 kg (8.8%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	45 min	6 %
Boil	Citra	8 g	45 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Ziarna kakaowca	100 g	Secondary	14 day(s)