

# Limo

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **45**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3 kg (51.7%)	79 %	22
Grain	Strzegom Karmel 300	0.4 kg (6.9%)	70 %	299
Grain	Płatki owsiane	1 kg (17.2%)	85 %	3
Grain	Carafa III	0.3 kg (5.2%)	70 %	1034
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.2%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (5.2%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (8.6%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	10 g	60 min	7 %
Boil	Green Bullet	10 g	60 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	15 min	4 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11.2 g	Safale

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Śliwki	5000 g	Primary	4 day(s)