

MF Stout 2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **28**
- SRM **32.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 5 kg (71.3%) | 80 % | 8 |
| Grain | Płatki pszeniczne | 0.4 kg (5.7%) | 85 % | 3 |
| Grain | Monachijski | 0.8 kg (11.4%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.2 kg (2.9%) | 55 % | 985 |
| Grain | Barwiący | 0.31 kg (4.4%) | 55 % | 985 |
| Grain | carafa I | 0.3 kg (4.3%) | 55 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 12.5 % |
| Boil | Lublin (Lubelski) | 20 g | 30 min | 5.4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 15 min | 5.4 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | Laktoza | 600 g | Boil | 10 min |