

# SMUW

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **25**
- SRM **34**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.4 kg (61.8%)	80 %	8
Sugar	Milk Sugar (Lactose)	0.6 kg (10.9%)	76.1 %	0
Grain	Monachijski	0.4 kg (7.3%)	80 %	16
Grain	Abbey Castle	0.4 kg (7.3%)	80 %	45
Grain	Melanoiden Malt	0.2 kg (3.6%)	80 %	39
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (4.5%)	73 %	1000
Grain	Carafa III	0.25 kg (4.5%)	70 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	25 g	60 min	9.6 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	600 g	Boil	10 min