

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU ---
- SRM **26.4**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

### Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilznieński           | 4.5 kg (76.9%) | 81 %  | 4   |
| Grain | Weyermann - Caraamber | 0.2 kg (3.4%)  | 75 %  | 65  |
| Grain | Jęczmień palony       | 0.3 kg (5.1%)  | 55 %  | 985 |
| Grain | Carafa                | 0.2 kg (3.4%)  | 70 %  | 664 |
| Sugar | laktoza               | 0.5 kg (8.5%)  | --- % | --- |
| Grain | Brown Malt            | 0.15 kg (2.6%) | 70 %  | 128 |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10 g   | Safale     |