

## Stary dąb 0.5

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- Gravity **12.1 BLG**
- ABV ---
- IBU **25**
- SRM **63.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.7 kg (79.6%)	80 %	7
Grain	Czekoladowy	0.35 kg (7.5%)	60 %	788
Grain	Karmelowy ciemny	0.4 kg (8.6%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (4.3%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	25 g	60 min	8.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M03 UK Dark Ale	Ale	Dry	10 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki burbon	25 g	Secondary	7 day(s)