

# Sweet Daga

- Gravity **20.9 BLG**
- ABV ---
- IBU **53**
- SRM **67.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (29.4%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (9.8%)	79 %	10
Grain	Płatki owsiane	1 kg (9.8%)	85 %	3
Grain	Caraaroma	0.5 kg (4.9%)	78 %	400
Grain	Strzegom Czekoladowy 1200	0.5 kg (4.9%)	68 %	1202
Grain	Pszeniczny	1 kg (9.8%)	85 %	4
Grain	Fawcett - Pale Chocolate	1 kg (9.8%)	71 %	600
Sugar	Milk Sugar (Lactose)	0.5 kg (4.9%)	76.1 %	0
Liquid Extract	Amber Malt	1.7 kg (16.7%)	75 %	43

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	50 g	60 min	12 %
Boil	Galena	35 g	20 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale