

Syntax Error

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **29**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (76.9%) | 80 % | 5 |
| Grain | Jęczmień niesłodowany | 0.25 kg (6.4%) | 75 % | 2 |
| Grain | Strzegom Bursztynowy | 0.25 kg (6.4%) | 70 % | 49 |
| Grain | Czekoladowy | 0.1 kg (2.6%) | 60 % | 788 |
| Grain | Jęczmień palony | 0.1 kg (2.6%) | 55 % | 985 |
| Grain | Carafa III | 0.2 kg (5.1%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 20 g | 60 min | 6 % |
| Boil | Cascade | 10 g | 20 min | 6 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 300 g | Boil | 5 min |
| Flavor | Wiśnie | 300 g | Boil | 10 min |