

# Szymkove ciemne

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **17**
- SRM **38.3**
- 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 **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (67.8%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.35 kg (5.9%)	68 %	1200
Grain	Special W	0.5 kg (8.5%)	72 %	79
Grain	Carafa III	0.2 kg (3.4%)	70 %	1034
Sugar	Milk Sugar (Lactose)	0.5 kg (8.5%)	76.1 %	0
Grain	Strzegom Czekoladowy jasny	0.35 kg (5.9%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	20 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Prażone ziarna kakaowca	100 g	Secondary	10 day(s)