

ŚW POMARA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **25**
- SRM **32**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 2 kg (62.5%) | 85 % | 7 |
| Grain | Strzegom Monachijski typ II | 0.7 kg (21.9%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy 1200 | 0.1 kg (3.1%) | 68 % | 1202 |
| Grain | Weyermann - Chocolate Wheat | 0.1 kg (3.1%) | 74 % | 788 |
| Grain | Weyermann - Carafa III | 0.1 kg (3.1%) | 70 % | 1024 |
| Sugar | Milk Sugar (Lactose) | 0.2 kg (6.2%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Mandarina Bavaria | 10 g | 60 min | 10 % |
| Aroma (end of boil) | Mandarina Bavaria | 10 g | 10 min | 10 % |
| Dry Hop | Mandarina Bavaria | 30 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 7 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|-----------|----------|
| Spice | Kakao | 10 g | Secondary | 5 day(s) |
| Spice | Skórka pomarańczy | 10 g | Secondary | 5 day(s) |