Wysłodziny

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **57.8**
- 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 **20 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **33.1 liter(s)**
- Total mash volume **49.6 liter(s)**

Steps

- Temp **66 C**, Time **120 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **33.1 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **120 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg *(29%)*	79 %	6
Grain	Strzegom Pilzneński	7 kg *(40.6%)*	80 %	4
Grain	Płatki owsiane	1.2 kg *(7%)*	85 %	3
Grain	Carmel pale strzegom	1 kg *(5.8%)*	77 %	8
Grain	Strzegom Karmel 600	0.6 kg *(3.5%)*	68 %	601
Grain	Special B Malt	0.5 kg *(2.9%)*	65.2 %	315
Grain	Carahell	0.25 kg *(1.4%)*	10 %	26
Grain	pszeniczny czekoladowy weyerman	1 kg *(5.8%)*	10 %	900
Sugar	Milk Sugar (Lactose)	0.7 kg *(4.1%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

FM 52	Ale	Slant	250 ml	FM

Extras

Type	Name	Amount	Use for	Time
Water Agent	H3PO4	5 g	Mash	90 min
Flavor	Malina	2 g	Secondary	2 day(s)

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