

# Ciastko z dziurką

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **20**
- SRM **30.7**
- 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 **3.2 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Ottero Pale Ale	1.5 kg (33%)	83 %	6
Grain	Płatki owsiane pieczone	0.8 kg (17.6%)	75 %	20
Grain	Pszeniczny	0.75 kg (16.5%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (11%)	79 %	10
Grain	Biscuit Malt	0.5 kg (11%)	79 %	50
Grain	Caraaroma	0.2 kg (4.4%)	78 %	400
Grain	Fawcett - Pale Chocolate	0.1 kg (2.2%)	71 %	600
Grain	Weyermann - Carafa II Special	0.1 kg (2.2%)	70 %	1100
Grain	Weyermann - Carafa III Special	0.1 kg (2.2%)	70 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	10 g	60 min	5.1 %
Boil	East Kent Goldings	20 g	30 min	5.1 %
Boil	East Kent Goldings	20 g	5 min	5.1 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	10 min