

# CMS

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- Gravity **14 BLG**
- ABV ---
- IBU **25**
- SRM **36.6**
- 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 **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	0.5 kg (7.8%)	78 %	4
Grain	Pilzneński	4 kg (62.5%)	81 %	4
Grain	Czekoladowy Fawcett	0.5 kg (7.8%)	73 %	560
Grain	Coffe Light	0.5 kg (7.8%)	--- %	280
Sugar	Milk Sugar (Lactose)	0.5 kg (7.8%)	76.1 %	0
Grain	Oats, Flaked	0.4 kg (6.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	60 min	14.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale