

ms

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **30**
- SRM **25.3**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.5 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (67.6%)	85 %	7
Grain	Chocolate Malt (UK)	0.25 kg (6.8%)	73 %	887
Grain	Płatki owsiane	0.3 kg (8.1%)	85 %	3
Grain	Fawcett - Brown	0.25 kg (6.8%)	72 %	180
Grain	Jęczmień palony	0.1 kg (2.7%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.3 kg (8.1%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	50 min	12.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
dennys	Ale	Liquid	500 ml	---