

## No. 7

- Gravity **13.3 BLG**
- ABV ---
- IBU **16**
- SRM **37.2**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **30 %**
- Size with trub loss **26 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **31.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (67.6%)	75 %	4
Grain	Strzegom Monachijski typ I	1 kg (13.5%)	75 %	16
Grain	Strzegom Karmel 150	0.5 kg (6.8%)	60 %	150
Grain	Fawcett Caramalt	0.5 kg (6.8%)	70 %	12
Grain	Strzegom pszenica prażona	0.2 kg (2.7%)	1 %	1000
Grain	Strzegom Czekoladowy 1200	0.2 kg (2.7%)	1 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	HT T-90 Tradition	50 g	30 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	500 g	Boil	10 min
Other	Cukier wanilinowy ( 1 opakowanie)	12 g	Boil	3 min