

# Patrycja

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **32**
- SRM **37.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (82.6%)	80 %	5
Grain	Strzegom Karmel 300	0.4 kg (6.6%)	70 %	299
Grain	Jęczmień palony	0.4 kg (6.6%)	70 %	1100
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.1%)	78 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	40 g	50 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	27.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	625 g	Boil	10 min