

## Slit staft

- Gravity **16.2 BLG**
- ABV ---
- IBU **31**
- SRM **39**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (58.8%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (14.7%)	79 %	10
Grain	Oats, Flaked	0.5 kg (7.4%)	80 %	2
Grain	Strzegom Czekoladowy 400	0.5 kg (7.4%)	68 %	400
Grain	Jęczmień palony	0.3 kg (4.4%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (7.4%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale