

SS out

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **23**
- SRM **32**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (80%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.5 kg (6.7%)	68 %	1200
Sugar	Milk Sugar (Lactose)	0.5 kg (6.7%)	76.1 %	0
Grain	Oats, Flaked	0.5 kg (6.7%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	30 g	30 min	9 %
Aroma (end of boil)	Zula	30 g	5 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	1 g	---
Safbrew T-58	Ale	Dry	1 g	---