

TEST

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **21**
- SRM **30.8**
- 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 **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (52.1%)	80 %	7
Grain	Carafa II	0.15 kg (3.1%)	70 %	812
Grain	Strzegom Barwiący	0.3 kg (6.3%)	68 %	1300
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (35.4%)	--- %	---
Grain	Castle Cafe	0.15 kg (3.1%)	75.5 %	480

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	10 min	12 %
Boil	Amarillo	20 g	10 min	9.5 %