

# Zwooo

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **21**
- SRM **36**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **22.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (59.8%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.5 kg (10%)	68 %	1200
Grain	Weyermann - Melanoiden Malt	0.25 kg (5%)	81 %	53
Grain	Jęczmień palony	0.07 kg (1.4%)	55 %	985
Grain	Castle Cafe	0.2 kg (4%)	75.5 %	480
Sugar	Milk Sugar (Lactose)	1 kg (19.9%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	50 g	60 min	4.2 %