

Wysłodki po RISie

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **28**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **10.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **5.3 liter(s)**
- Total mash volume **7.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **5.3 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|--------|------|
| Grain | Viking Pale Ale malt | 1.04 kg (45.2%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.44 kg (19.1%) | 79 % | 22 |
| Grain | Barley, Flaked | 0.19 kg (8.3%) | 70 % | 4 |
| Grain | Carafa II Special | 0.08 kg (3.5%) | 70 % | 812 |
| Grain | Jęczmień palony | 0.08 kg (3.5%) | 55 % | 985 |
| Grain | Strzegom Karmel 150 | 0.06 kg (2.6%) | 75 % | 150 |
| Grain | Carafa III Special | 0.03 kg (1.3%) | 70 % | 1034 |
| Grain | Strzegom Karmel 300 | 0.03 kg (1.3%) | 70 % | 299 |
| Sugar | Milk Sugar (Lactose) | 0.35 kg (15.2%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 11 g | 60 min | 6.7 % |