

Babski staft

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **35.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 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	Briess - Pale Ale Malt	5 kg (71.4%)	80 %	7
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (7.1%)	73 %	120
Grain	Carafa	0.5 kg (7.1%)	70 %	664
Grain	Biscuit Malt	0.5 kg (7.1%)	79 %	50
Grain	Strzegom Czekoladowy ciemny	0.5 kg (7.1%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	60 min