

## Pierwsza warka

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **24.5**
- 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 **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.5 kg (72.2%)	80 %	7
Grain	Pilzneński	0.5 kg (10.3%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (4.1%)	73 %	120
Grain	Jęczmień palony	0.3 kg (6.2%)	55 %	985
Grain	Carafa II	0.1 kg (2.1%)	70 %	812
Sugar	Laktoza	0.25 kg (5.2%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---