

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **37**
- SRM **39.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **19.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **60 C**, Time **0 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **0 min** at **60C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **19.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (62.5%)	80 %	5
Grain	Pilzneński	0.5 kg (8.9%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (8.9%)	73 %	120
Grain	Jęczmień palony	0.5 kg (8.9%)	55 %	985
Grain	Carafa II	0.1 kg (1.8%)	70 %	812
Grain	Płatki owsiane	0.5 kg (8.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	75 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	20 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	250 g	Boil	15 min
Water Agent	Kawa	250 g	Boil	15 min