

## #1 sweet stout

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **32.6**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **13.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (77.3%)	95 %	35
Grain	Carafa III	0.2 kg (9.1%)	20 %	1034
Grain	Strzegom Karmel 150	0.1 kg (4.5%)	20 %	150
Grain	Strzegom Czekoladowy jasny	0.2 kg (9.1%)	20 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	6 %
Boil	East Kent Goldings	10 g	25 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	259 g	Boil	15 min