

## #12 Sweet Stout

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **31.6**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

### Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale              | 4.5 kg (74.4%) | 79 %  | 6   |
| Grain | Carahell                       | 0.5 kg (8.3%)  | 77 %  | 26  |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.35 kg (5.8%) | 68 %  | 900 |
| Grain | Jęczmień palony                | 0.3 kg (5%)    | 55 %  | 985 |
| Grain | Płatki jęczmienne              | 0.4 kg (6.6%)  | 85 %  | 3   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 20 g   | 60 min | 11 %       |