

# Brofbar Sweet Stout

- Gravity **15.4 BLG**
- ABV ---
- IBU **22**
- SRM **40**
- 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 **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (50.8%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (16.9%)	79 %	22
Grain	Caramel/Crystal Malt - 80L	0.5 kg (8.5%)	74 %	158
Grain	Weyermann - Carafa III	0.3 kg (5.1%)	70 %	1024
Grain	Jęczmień palony	0.1 kg (1.7%)	55 %	985
Adjunct	Barley, Flaked	0.5 kg (8.5%)	70 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg (8.5%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %
Boil	Fuggles	20 g	30 min	4.5 %

## Yeasts

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