

PBP2016 - Sweet Stout 2

- Gravity **16.4 BLG**
- ABV ---
- IBU **37**
- SRM **54.7**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|--------|------|
| Grain | Strzegom Pale Ale | 3.5 kg (58.3%) | 79 % | 6 |
| Grain | Żytni | 1 kg (16.7%) | 85 % | 8 |
| Grain | Strzegom Czekoladowy jasny | 0.4 kg (6.7%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (6.7%) | 68 % | 1200 |
| Grain | Strzegom Karmel 600 | 0.2 kg (3.3%) | 68 % | 601 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (8.3%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 10 % |

Yeasts

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