

stout 1

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **28**
- SRM **63.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss --- %
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **15 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|--------|------|
| Liquid Extract | Bruntal | 2.7 kg (45.8%) | 81 % | 26 |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (28.8%) | 80 % | 621 |
| Grain | Strzegom Czekoladowy 1200 | 0.25 kg (4.2%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.25 kg (4.2%) | 55 % | 985 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.5 kg (8.5%) | 79 % | 130 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (8.5%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |