

# sweet lullaby

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **27**
- SRM **36.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

| Type  | Name                           | Amount         | Yield  | EBC |
|-------|--------------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt         | 1.5 kg (38.5%) | 80 %   | 7   |
| Grain | Brown Malt (British Chocolate) | 0.3 kg (7.7%)  | 70 %   | 128 |
| Grain | Fawcett - Pale Chocolate       | 0.3 kg (7.7%)  | 71 %   | 600 |
| Grain | Briess - Chocolate Malt        | 0.3 kg (7.7%)  | 60 %   | 690 |
| Grain | Simpsons - Caramalt            | 0.25 kg (6.4%) | 76 %   | 69  |
| Grain | Munich Malt                    | 0.5 kg (12.8%) | 80 %   | 18  |
| Grain | Płatki owsiane                 | 0.4 kg (10.3%) | 85 %   | 3   |
| Sugar | Milk Sugar (Lactose)           | 0.35 kg (9%)   | 76.1 % | 0   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 30 g   | 60 min | 5.6 %      |

## Yeasts

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

## Extras

| Type   | Name            | Amount | Use for   | Time     |
|--------|-----------------|--------|-----------|----------|
| Flavor | wiórki kokosowe | 400 g  | Secondary | 7 day(s) |
| Flavor | laska winilii   | 6 g    | Secondary | 7 day(s) |
| Flavor | kawa            | 100 g  | Secondary | 7 day(s) |