

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)