

# Sweet Stout

- Gravity **12.8 BLG**
- ABV ---
- IBU **33**
- SRM **40**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (66.7%)	80 %	7
Grain	Strzegom Karmel 600	0.5 kg (8.3%)	68 %	601
Grain	Czekoladowy	0.5 kg (8.3%)	60 %	788
Grain	Żytni	1 kg (16.7%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	Cascade	25 g	15 min	6 %
Dry Hop	Sorachi Ace	25 g	6 day(s)	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	wiórki kokosowe	100 g	Boil	15 min