

sweet stout

- Gravity **14 BLG**
- ABV ---
- IBU **34**
- SRM ---
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------|----------------|-------|-----|
| Liquid Extract | ciemny | 1.7 kg (43.6%) | 99 % | --- |
| Liquid Extract | pilżeński | 2.2 kg (56.4%) | 99 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Marynka | 30 g | 20 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| coopers | Ale | Dry | 7 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 500 g | Boil | 15 min |
| Fining | mech | 5 g | Boil | 15 min |
| Flavor | kawa | 100 g | Boil | 1 min |