

# Sweet Stout 14 BLG 20L

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **29.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **23.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.7 kg (79.6%)	79 %	6
Grain	Monachijski Ciemny Steinbach	0.4 kg (8.6%)	100 %	30
Grain	Chocolate Malt (UK)	0.35 kg (7.5%)	73 %	887
Grain	Jęczmień palony	0.2 kg (4.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	25 g	60 min	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	100 ml	fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	15 min