

## sweet stout 14

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **19**
- SRM **31.9**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.8 liter(s)**

### Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt          | 5 kg (84%)     | 80 %  | 5   |
| Grain | Strzegom<br>Czekoladowy jasny | 0.35 kg (5.9%) | 68 %  | 400 |
| Grain | karmelowy ciemny              | 0.4 kg (6.7%)  | 68 %  | 600 |
| Grain | Jęczmień palony               | 0.2 kg (3.4%)  | 55 %  | 985 |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Northdown | 25 g   | 40 min | 8.2 %      |

### Yeasts

| Name                    | Type | Form  | Amount | Laboratory       |
|-------------------------|------|-------|--------|------------------|
| FM52 Amerykański<br>Sen | Ale  | Slant | 110 ml | Fermentum Mobile |

### Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 500 g  | Boil    | 10 min |