

sweet stout #3

- Gravity **11.7 BLG**
- ABV ---
- IBU **42**
- SRM **40**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (63.2%)	85 %	7
Grain	Strzegom Monachijski typ II	1 kg (21.1%)	79 %	22
Grain	Carafa	0.25 kg (5.3%)	70 %	664
Grain	Czekoladowy	0.25 kg (5.3%)	60 %	788
Grain	Jęczmień palony	0.25 kg (5.3%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Cascade	25 g	10 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	100 ml	Fermentum Mobile