

# Sweet Stout

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **21.8**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.1%)	80 %	5
Grain	Aromatic Malt	0.25 kg (4.5%)	78 %	51
Grain	Caramel/Crystal Malt - 60L	0.25 kg (4.5%)	74 %	118
Grain	Płatki pszeniczne	0.25 kg (4.5%)	85 %	3
Grain	Jęczmień palony	0.3 kg (5.4%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (9%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	30 g	60 min	5.9 %
Boil	Fuggles	20 g	30 min	5.9 %

## Notes

- viking pale ale 4kg
- viking caramel aromatic 0,25kg
- viking crystal 60 0,25kg
- viking prażony jęczmień 0,3kg
- płatki pszeniczne 0,25kg
- laktoza 0,5kg

northern brewer 30g  
fuggle 15g  
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