

Sweet stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **15**
- SRM **31.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (63.1%) | 80 % | 4 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (9%) | 68 % | 400 |
| Grain | Strzegom Karmel 600 | 0.25 kg (4.5%) | 68 % | 601 |
| Grain | Strzegom Karmel 300 | 0.5 kg (9%) | 70 % | 299 |
| Grain | Płatki owsiane | 0.3 kg (5.4%) | 60 % | 3 |
| Grain | Jęczmień palony | 0.1 kg (1.8%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 0.4 kg (7.2%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 20 g | 60 min | 7 % |
| Mash | Chinook | 10 g | 60 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |