

# Sweet Stout

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- Gravity **14 BLG**
- ABV ---
- IBU ---
- SRM **43.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 600	0.2 kg (3.1%)	68 %	601
Grain	Strzegom Pilzneński	4 kg (62.5%)	80 %	4
Grain	Jęczmień palony	0.4 kg (6.3%)	55 %	985
Grain	Caraaroma	0.5 kg (7.8%)	78 %	400
Grain	Abbey Castle	0.5 kg (7.8%)	80 %	45
Grain	Barley, Flaked	0.8 kg (12.5%)	70 %	4

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	laktoza	800 g	Boil	10 min