

Sweet stout III

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **37.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|-----------------|--------|------|
| Grain | viking malt colorado pale malt | 0.75 kg (30.6%) | 79 % | 12 |
| Grain | Weyermann - Vienna Malt | 0.75 kg (30.6%) | 81 % | 8 |
| Grain | Biscuit Malt | 0.25 kg (10.2%) | 79 % | 45 |
| Grain | Weyermann - Carafa I special | 0.25 kg (10.2%) | 70 % | 690 |
| Grain | Carafa II special | 0.1 kg (4.1%) | 70 % | 812 |
| Sugar | Milk Sugar (Lactose) | 0.2 kg (8.2%) | 76.1 % | 0 |
| Grain | Jęczmień palony | 0.05 kg (2%) | 55 % | 985 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.1 kg (4.1%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | lunga | 12.5 g | 60 min | 11 % |
| Aroma (end of boil) | Fuggles | 15 g | 10 min | 4.5 % |