

# Sweet stout specialX

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **41.7**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	5 kg (72.5%)	79 %	6
Grain	special x	1 kg (14.5%)	75 %	350
Grain	czekoladowy	0.6 kg (8.7%)	73 %	900
Grain	Jęczmień palony	0.3 kg (4.3%)	55 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	35 g	60 min	4.6 %
Boil	Lomik	25 g	30 min	4.6 %
Dry Hop	Lomik	40 g	5 day(s)	4.6 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	0.7 g	Boil	15 min