

Sweet Stout Xmas

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **33.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|------|
| Grain | Monachijski typ II 20-25 EBC Weyermann | 5 kg (87.7%) | 80 % | 23 |
| Grain | Strzegom Czekoladowy 1200 | 0.2 kg (3.5%) | 68 % | 1202 |
| Grain | Strzegom Karmel 600 | 0.3 kg (5.3%) | 68 % | 601 |
| Grain | 1500 | 0.2 kg (3.5%) | 68 % | 1500 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | lunga | 20 g | 50 min | 11 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 5 g | Fermentis |