

sweetStout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **26.6**
- 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 **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilznieński | 4.5 kg (79.6%) | 81 % | 4 |
| Grain | Czekoladowy | 0.4 kg (7.1%) | 60 % | 788 |
| Grain | Viking Karmel 600 | 0.25 kg (4.4%) | 68 % | 600 |
| Sugar | laktoza | 0.5 kg (8.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 40 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-04 | Ale | Dry | 15 g | --- |