

# sweetStout

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- 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	---