Sweet stout

- Gravity **14.5 BLG**
- ABV **---**
- IBU **28**
- SRM **39.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Czekoladowy 1200	0.5 kg *(8.6%)*	68 %	1202
Grain	Weyermann - Carared	0.5 kg *(8.6%)*	75 %	45
Grain	Strzegom Pilzneński	2 kg *(34.5%)*	80 %	4
Grain	Strzegom Monachijski typ II	2 kg *(34.5%)*	79 %	22
Grain	Strzegom Karmel 300	0.5 kg *(8.6%)*	70 %	299
Grain	Strzegom Pale Ale	0.3 kg *(5.2%)*	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	22 g	60 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Spice	Kakao	150 g	Boil	105 min
Other	Wiśnie mrożone	1350 g	Secondary	7 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.