Black Pearl Sweet Stout

- Gravity **14.7 BLG**
- ABV **---**
- IBU **39**
- SRM **28.2**
- 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 **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.3 kg *(81.1%)*	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.2 kg *(3.8%)*	68 %	1200
Grain	Strzegom Karmel 600	0.2 kg *(3.8%)*	68 %	601
Grain	Jęczmień palony	0.1 kg *(1.9%)*	55 %	985
Adjunct	laktoza	0.5 kg *(9.4%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %

Yeasts

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