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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **29**
- SRM **56.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy bursztynowy	1.7 kg (87.2%)	80 %	300
Sugar	Milk Sugar (Lactose)	0.25 kg (12.8%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Styrian Golding	30 g	5 min	5.3 %
Boil	Styrian Golding	20 g	30 min	5.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	50 ml	FM