

PBP2016 - Sweet Stout 1

- Gravity **15.9 BLG**
- ABV ---
- IBU **30**
- SRM **40.6**
- 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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (41%)	79 %	6
Grain	Strzegom Monachijski typ II	2 kg (32.8%)	79 %	22
Grain	Płatki owsiane	0.5 kg (8.2%)	85 %	3
Grain	Strzegom Czekoladowy jasny	0.2 kg (3.3%)	68 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (3.3%)	73 %	1001
Grain	Jęczmień palony	0.2 kg (3.3%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (8.2%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Other	Płatki bourbon	25 g	Secondary	5 day(s)