

# Stout

- Gravity **14 BLG**
- ABV ---
- IBU **23**
- SRM **44.2**
- 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 liter(s)**
- Total mash volume **18.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.7 kg (71.8%)	80 %	7
Grain	Strzegom Karmel 300	0.4 kg (7.8%)	70 %	200
Grain	Czekoladowy	0.35 kg (6.8%)	60 %	788
Grain	Jęczmień palony	0.2 kg (3.9%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (9.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	25 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	10 min