

## stout sweet

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **50**
- SRM **45.6**
- 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Pilzneński	1.7 kg (33.3%)	79 %	4
Liquid Extract	Pszeniczny	1.7 kg (33.3%)	79 %	4
Liquid Extract	Bruntal ekstrakt słodowy ciemny	1.7 kg (33.3%)	90 %	621

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	30 g	60 min	14.3 %
Boil	Amarillo	20 g	20 min	9.5 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis