

# Sweete

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **14**
- SRM **40.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.54 kg (72.6%)	80 %	5
Grain	Black (Patent) Malt	0.45 kg (7.2%)	55 %	985
Grain	Strzegom pszenica prażona	0.45 kg (7.2%)	70 %	1000
Grain	Caramel/Crystal Malt - 120L	0.34 kg (5.4%)	72 %	236
Sugar	Milk Sugar (Lactose)	0.47 kg (7.5%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	14 g	60 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
m36	Ale	Dry	11.5 g	---