

## sweet stout

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- Gravity **14 BLG**
- ABV ---
- IBU **34**
- SRM ---
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ciemny	1.7 kg (43.6%)	99 %	---
Liquid Extract	pilżeński	2.2 kg (56.4%)	99 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	30 g	20 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
coopers	Ale	Dry	7 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	15 min
Fining	mech	5 g	Boil	15 min
Flavor	kawa	100 g	Boil	1 min