

Sweet stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **42.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|--------|-----|
| Grain | viking malt colorado pale malt | 1.5 kg (28.8%) | 79 % | 12 |
| Grain | Weyermann - Vienna Malt | 1.5 kg (28.8%) | 81 % | 8 |
| Grain | Biscuit Malt | 0.5 kg (9.6%) | 79 % | 45 |
| Grain | Weyermann - Carafa I special | 0.5 kg (9.6%) | 70 % | 690 |
| Grain | Carafa II special | 0.2 kg (3.8%) | 70 % | 812 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (9.6%) | 76.1 % | 0 |
| Grain | Jęczmień palony | 0.5 kg (9.6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 20 g | 60 min | 11 % |
| Aroma (end of boil) | Chinook | 35 g | 10 min | 11 % |