

# Sweet stout

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **14**
- SRM **25.4**
- 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 **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (46.9%)	80 %	5
Grain	Płatki owsiane	0.5 kg (7.8%)	85 %	3
Grain	Strzegom Wiedeński	1.5 kg (23.4%)	79 %	10
Grain	Strzegom Czekoladowy ciemny	0.3 kg (4.7%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (1.6%)	55 %	985
Sugar	Milk Sugar (Lactose)	1 kg (15.6%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %