

# Sweet stout

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **15**
- SRM **31.3**
- 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)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (63.1%)	80 %	4
Grain	Strzegom Czekoladowy jasny	0.5 kg (9%)	68 %	400
Grain	Strzegom Karmel 600	0.25 kg (4.5%)	68 %	601
Grain	Strzegom Karmel 300	0.5 kg (9%)	70 %	299
Grain	Płatki owsiane	0.3 kg (5.4%)	60 %	3
Grain	Jęczmień palony	0.1 kg (1.8%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.4 kg (7.2%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	7 %
Mash	Chinook	10 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis