

## Sweet stout III

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **37.1**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	viking malt colorado pale malt	0.75 kg (30.6%)	79 %	12
Grain	Weyermann - Vienna Malt	0.75 kg (30.6%)	81 %	8
Grain	Biscuit Malt	0.25 kg (10.2%)	79 %	45
Grain	Weyermann - Carafa I special	0.25 kg (10.2%)	70 %	690
Grain	Carafa II special	0.1 kg (4.1%)	70 %	812
Sugar	Milk Sugar (Lactose)	0.2 kg (8.2%)	76.1 %	0
Grain	Jęczmień palony	0.05 kg (2%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (4.1%)	73 %	1001

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12.5 g	60 min	11 %
Aroma (end of boil)	Fuggles	15 g	10 min	4.5 %