

# Sweet stout twojbrowar

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- Gravity **12.6 BLG**
- ABV ---
- IBU **18**
- SRM **49.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.3 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.6 kg (76.8%)	80 %	5
Grain	karmelowy ciemny	0.5 kg (8.3%)	80 %	600
Grain	Chocolate Malt (US)	0.64 kg (10.7%)	60 %	690
Grain	Jęczmień palony	0.25 kg (4.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	northdown	25 g	60 min	9 %