

# Black Pearl Sweet Stout

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- Gravity **14.7 BLG**
- ABV ---
- IBU **39**
- SRM **28.2**
- 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 **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

| Type    | Name                           | Amount         | Yield | EBC  |
|---------|--------------------------------|----------------|-------|------|
| Grain   | Viking Pale Ale malt           | 4.3 kg (81.1%) | 80 %  | 5    |
| Grain   | Strzegom<br>Czekoladowy ciemny | 0.2 kg (3.8%)  | 68 %  | 1200 |
| Grain   | Strzegom Karmel<br>600         | 0.2 kg (3.8%)  | 68 %  | 601  |
| Grain   | Jęczmień palony                | 0.1 kg (1.9%)  | 55 %  | 985  |
| Adjunct | laktoza                        | 0.5 kg (9.4%)  | --- % | ---  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 35 g   | 60 min | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |