

## sweet stout

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **39.7**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (71.8%)	80 %	5
Grain	Strzegom Czekoladowy 400	0.35 kg (6.8%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.4 kg (7.8%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (3.9%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (9.7%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	30 g	60 min	8.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar