

sweet stout 14

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **19**
- SRM **31.9**
- 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 **3.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (84%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy jasny | 0.35 kg (5.9%) | 68 % | 400 |
| Grain | karmelowy ciemny | 0.4 kg (6.7%) | 68 % | 600 |
| Grain | Jęczmień palony | 0.2 kg (3.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Northdown | 25 g | 40 min | 8.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 110 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 500 g | Boil | 10 min |