

Sweet STOUT

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **33.8**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pilzneński | 4 kg (72.7%) | 80 % | 4 |
| Grain | Strzegom Karmel 600 | 0.3 kg (5.5%) | 68 % | 601 |
| Grain | castle malting kawowy | 0.5 kg (9.1%) | 70 % | 500 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.6%) | 68 % | 1200 |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 55 min | 10 % |
| Aroma (end of boil) | East Kent Goldings | 10 g | 10 min | 5.1 % |
| Aroma (end of boil) | Sybilla | 30 g | 5 min | 3.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Other | laktoza | 300 g | Boil | 10 min |