

# Sweet Stout

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **26.1**
- 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 liter(s)**
- Total mash volume **18.6 liter(s)**

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt         | 3.7 kg (79.6%) | 80 %  | 5   |
| Grain | Monachijski Ciemny Steinbach | 0.4 kg (8.6%)  | 100 % | 30  |
| Grain | Chocolate Malt (US)          | 0.35 kg (7.5%) | 60 %  | 690 |
| Grain | Jęczmień palony              | 0.2 kg (4.3%)  | 55 %  | 985 |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Northdown | 25 g   | 60 min | 8.2 %      |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 120 ml | Fermentis  |

## Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 500 g  | Boil    | 15 min |