

PBP2016 - Sweet Stout 2

- Gravity **16.4 BLG**
- ABV ---
- IBU **37**
- SRM **54.7**
- 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 Pale Ale	3.5 kg (58.3%)	79 %	6
Grain	Żytni	1 kg (16.7%)	85 %	8
Grain	Strzegom Czekoladowy jasny	0.4 kg (6.7%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.4 kg (6.7%)	68 %	1200
Grain	Strzegom Karmel 600	0.2 kg (3.3%)	68 %	601
Sugar	Milk Sugar (Lactose)	0.5 kg (8.3%)	76.1 %	0

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