

# Resztkowy Sweet Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **34.4**
- 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 **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Milk Sugar (Lactose)	0.5 kg (8.9%)	76.1 %	0
Grain	Monachijski	3.8 kg (67.9%)	80 %	16
Grain	Jęczmień palony	0.5 kg (8.9%)	55 %	985
Grain	Płatki owsiane	0.55 kg (9.8%)	85 %	3
Grain	Strzegom Karmel 600	0.25 kg (4.5%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	40 g	60 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	90.91 ml	---
FM51 Grodzie Dębowe	Wheat	Liquid	90.91 ml	Fermentum Mobile