

stout 1

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **28**
- SRM **63.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss --- %
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **15 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	2.7 kg (45.8%)	81 %	26
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (28.8%)	80 %	621
Grain	Strzegom Czekoladowy 1200	0.25 kg (4.2%)	68 %	1202
Grain	Jęczmień palony	0.25 kg (4.2%)	55 %	985
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (8.5%)	79 %	130
Sugar	Milk Sugar (Lactose)	0.5 kg (8.5%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale