

sweet lullaby

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **27**
- SRM **36.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 1.5 kg (38.5%) | 80 % | 7 |
| Grain | Brown Malt (British Chocolate) | 0.3 kg (7.7%) | 70 % | 128 |
| Grain | Fawcett - Pale Chocolate | 0.3 kg (7.7%) | 71 % | 600 |
| Grain | Briess - Chocolate Malt | 0.3 kg (7.7%) | 60 % | 690 |
| Grain | Simpsons - Caramalt | 0.25 kg (6.4%) | 76 % | 69 |
| Grain | Munich Malt | 0.5 kg (12.8%) | 80 % | 18 |
| Grain | Płatki owsiane | 0.4 kg (10.3%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.35 kg (9%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 30 g | 60 min | 5.6 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Flavor | wiórki kokosowe | 400 g | Secondary | 7 day(s) |
| Flavor | laska winilii | 6 g | Secondary | 7 day(s) |
| Flavor | kawa | 100 g | Secondary | 7 day(s) |