

# Sweet Stout 01

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **25**
- SRM **31.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.8 kg (57.6%)	81 %	4
Grain	Weyermann - Pilsner Malt	1 kg (15.2%)	81 %	5
Grain	Caraaroma	0.25 kg (3.8%)	78 %	400
Grain	Czekoladowy	0.4 kg (6.1%)	60 %	788
Grain	Jęczmień palony	0.25 kg (3.8%)	55 %	985
Sugar	Laktoza	0.5 kg (7.6%)	76.1 %	0
Grain	Płatki owsiane	0.4 kg (6.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	40 g	55 min	7 %