

Sweet Stout 01

- 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 % |