

## sweet stout

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **19**
- SRM **34**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **13.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (43.5%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (29%)	80 %	4
Grain	Black Barley (Roast Barley)	0.15 kg (4.3%)	55 %	1350
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (5.8%)	73 %	1001
Grain	Słód pszeniczny Bestmalz	0.2 kg (5.8%)	82 %	5
Sugar	laktoza	0.4 kg (11.6%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile