

Sweet Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **21.8**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 4 kg (72.1%) | 80 % | 5 |
| Grain | Aromatic Malt | 0.25 kg (4.5%) | 78 % | 51 |
| Grain | Caramel/Crystal Malt - 60L | 0.25 kg (4.5%) | 74 % | 118 |
| Grain | Płatki pszeniczne | 0.25 kg (4.5%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.3 kg (5.4%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (9%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Brewers Gold | 30 g | 60 min | 5.9 % |
| Boil | Fuggles | 20 g | 30 min | 5.9 % |

Notes

- viking pale ale 4kg
- viking caramel aromatic 0,25kg
- viking crystal 60 0,25kg
- viking prażony jęczmień 0,3kg
- płatki pszeniczne 0,25kg
- laktoza 0,5kg

northern brewer 30g
fuggle 15g
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