

# Cinnamon Sweet Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **27.8**
- 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 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.6 kg (52.5%)	80 %	5
Grain	Strzegom Czekoladowy jasny	0.1 kg (3.3%)	68 %	400
Grain	Weyermann - Carafa I	0.1 kg (3.3%)	70 %	690
Grain	Weyermann - Carafa II	0.1 kg (3.3%)	70 %	837
Grain	Strzegom Karmel 150	0.17 kg (5.6%)	75 %	150
Grain	Strzegom Karmel 300	0.13 kg (4.3%)	70 %	299
Grain	Briess - Extra Special Malt	0.15 kg (4.9%)	73 %	256
Grain	Strzegom Monachijski typ I	0.3 kg (9.8%)	79 %	16
Grain	Płatki owsiane	0.4 kg (13.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	wanilia	10 g	Secondary	10 day(s)
Spice	kora cynamonowa	20 g	Secondary	10 day(s)

Other	Laktoza	250 g	Boil	15 min
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## Notes

- kora & wanilia na cicha  
*Sep 6, 2017, 3:57 PM*