

## sweet stout 14

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **19**
- SRM **31.9**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (84%)	80 %	5
Grain	Strzegom Czekoladowy jasny	0.35 kg (5.9%)	68 %	400
Grain	karmelowy ciemny	0.4 kg (6.7%)	68 %	600
Grain	Jęczmień palony	0.2 kg (3.4%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	25 g	40 min	8.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	110 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	10 min