

# Sweet stout

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **42.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	viking malt colorado pale malt	1.5 kg (28.8%)	79 %	12
Grain	Weyermann - Vienna Malt	1.5 kg (28.8%)	81 %	8
Grain	Biscuit Malt	0.5 kg (9.6%)	79 %	45
Grain	Weyermann - Carafa I special	0.5 kg (9.6%)	70 %	690
Grain	Carafa II special	0.2 kg (3.8%)	70 %	812
Sugar	Milk Sugar (Lactose)	0.5 kg (9.6%)	76.1 %	0
Grain	Jęczmień palony	0.5 kg (9.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	11 %
Aroma (end of boil)	Chinook	35 g	10 min	11 %