

Sweet Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **31.1**
- Style **Sweet Stout**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 4 kg (71.4%) | 80 % | 4 |
| Grain | Jęczmień palony | 0.3 kg (5.4%) | 55 % | 985 |
| Grain | Black (Patent) Malt | 0.3 kg (5.4%) | 55 % | 985 |
| Grain | Pszeniczny | 0.5 kg (8.9%) | 85 % | 4 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (8.9%) | 76.1 % | 0 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|-------|
| Flavor | laktoza | 500 g | Boil | 5 min |