

Sweet stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **14**
- SRM **25.4**
- 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 **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 3 kg (46.9%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (7.8%) | 85 % | 3 |
| Grain | Strzegom Wiedeński | 1.5 kg (23.4%) | 79 % | 10 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (4.7%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.1 kg (1.6%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 1 kg (15.6%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 30 g | 60 min | 5.1 % |