

Sweet Sweet Jenny

- Gravity **14.3 BLG**
- ABV ---
- IBU **37**
- SRM **40**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4 kg (71.4%)	80 %	4
Grain	Oats, Flaked	0.5 kg (8.9%)	80 %	2
Grain	Strzegom Czekoladowy 400	0.25 kg (4.5%)	68 %	400
Grain	Strzegom Czekoladowy 1200	0.35 kg (6.3%)	68 %	1202
Sugar	Milk Sugar (Lactose)	0.5 kg (8.9%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	20 g	60 min	17 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	kawa	100 g	Boil	5 min