

## #12 Sweet Stout

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **31.6**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (74.4%)	79 %	6
Grain	Carahell	0.5 kg (8.3%)	77 %	26
Grain	Strzegom Czekoladowy ciemny	0.35 kg (5.8%)	68 %	900
Grain	Jęczmień palony	0.3 kg (5%)	55 %	985
Grain	Płatki jęczmienne	0.4 kg (6.6%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %