

# Imperial sweet stout

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **64**
- SRM **49.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.5 liter(s)**
- Total mash volume **35.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (50.8%)	80 %	5
Grain	Fawcett - Pszeniczny Czekoladowy	1 kg (10.2%)	73 %	1001
Grain	Strzegom Wiedeński	1 kg (10.2%)	79 %	10
Grain	Caraaroma	0.5 kg (5.1%)	78 %	400
Grain	Płatki owsiane	1 kg (10.2%)	85 %	3
Grain	Jęczmień palony	0.1 kg (1%)	55 %	985
Grain	Carafa	0.25 kg (2.5%)	70 %	664
Sugar	Milk Sugar (Lactose)	1 kg (10.2%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	40 min	13 %
Boil	Chinook	50 g	20 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.2 g	Fermentis