

Sweet Stout

- Gravity **12.8 BLG**
- ABV ---
- IBU **33**
- SRM **40**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4 kg (66.7%) | 80 % | 7 |
| Grain | Strzegom Karmel 600 | 0.5 kg (8.3%) | 68 % | 601 |
| Grain | Czekoladowy | 0.5 kg (8.3%) | 60 % | 788 |
| Grain | Żytni | 1 kg (16.7%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |
| Boil | Cascade | 25 g | 15 min | 6 % |
| Dry Hop | Sorachi Ace | 25 g | 6 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|--------|
| Spice | wiórki kokosowe | 100 g | Boil | 15 min |