

# Sweet Stout

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **34.2**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	3.7 kg (79.6%)	83 %	6
Grain	Strzegom Karmel 600	0.4 kg (8.6%)	68 %	601
Grain	Briess - Chocolate Malt	0.35 kg (7.5%)	60 %	690
Grain	Jęczmień palony	0.2 kg (4.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	25 g	60 min	8.2 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	500 g	Boil	15 min