

# Sweet STOUT

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **33.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (72.7%)	80 %	4
Grain	Strzegom Karmel 600	0.3 kg (5.5%)	68 %	601
Grain	castle malting kawowy	0.5 kg (9.1%)	70 %	500
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.6%)	68 %	1200
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	55 min	10 %
Aroma (end of boil)	East Kent Goldings	10 g	10 min	5.1 %
Aroma (end of boil)	Sybilla	30 g	5 min	3.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	laktoza	300 g	Boil	10 min