

## Sweet stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **42**
- SRM **25.9**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (40.3%)	81 %	4
Grain	Strzegom Monachijski typ II	1.5 kg (24.2%)	79 %	---
Grain	Weyermann - Carapils	0.5 kg (8.1%)	78 %	4
Grain	Czekoladowy	0.4 kg (6.5%)	60 %	788
Grain	Caraaroma	0.2 kg (3.2%)	78 %	350
Grain	Jęczmień palony	0.1 kg (1.6%)	55 %	1150
Adjunct	laktoza	0.5 kg (8.1%)	--- %	---
Grain	Płatki owsiane	0.5 kg (8.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	100 ml	Wyeast Labs

### Extras

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

### Notes

- Słody ciemne dodane przy 72 `C  
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