

## sweet stout

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **41**
- SRM **27.6**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **28 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4.2 kg (87.1%)	80 %	8
Grain	Chocolate Malt (US)	0.12 kg (2.5%)	60 %	690
Grain	Caraaroma	0.1 kg (2.1%)	78 %	400
Grain	Briess - Black Barley	0.4 kg (8.3%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Sorachi Ace	15 g	15 min	10 %
Boil	Sorachi Ace	15 g	5 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	50 ml	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	0.5 g	Boil	15 min