

## sweet stout ace

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **31**
- SRM **30.4**
- 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 **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.75 kg (43.2%)	81 %	4
Grain	Monachijski	1.6 kg (39.5%)	80 %	16
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.9%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.25 kg (6.2%)	68 %	400
Grain	Jęczmień palony	0.25 kg (6.2%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	40 g	60 min	4 %
Boil	Sybilla	20 g	30 min	6 %
Boil	Sybilla	25 g	5 min	4 %

### Yeasts

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

### Extras

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