

# Sweet stout v1

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **16**
- SRM **40.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Czekoladowy ciemny	0.5 kg (6.5%)	68 %	1200
Grain	Strzegom Karmel 600	0.5 kg (6.5%)	68 %	601
Grain	Strzegom pale ale	5 kg (64.9%)	80 %	7
Grain	Jęczmień palony	0.2 kg (2.6%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (6.5%)	76.1 %	0
Grain	Płatki owsiane	0.5 kg (6.5%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (6.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

## Yeasts

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