

Sweet Stout Xmas

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **33.1**
- 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 **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ II 20-25 EBC Weyermann	5 kg (87.7%)	80 %	23
Grain	Strzegom Czekoladowy 1200	0.2 kg (3.5%)	68 %	1202
Grain	Strzegom Karmel 600	0.3 kg (5.3%)	68 %	601
Grain	1500	0.2 kg (3.5%)	68 %	1500

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	50 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5 g	Fermentis