

Black Brant (Sweet Stout)

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **24**
- SRM **37**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **55 C**, Time **7 min**
- Temp **64 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **7 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.1 kg (50.4%)	80 %	5
Grain	Special B Malt	1 kg (12.3%)	65.2 %	315
Grain	Abbey Malt Weyermann	1 kg (12.3%)	75 %	45
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.7%)	68 %	1200
Grain	Carafa III	0.12 kg (1.5%)	70 %	1034
Grain	Jęczmień palony	0.12 kg (1.5%)	55 %	985
Sugar	Milk Sugar (Lactose)	1.5 kg (18.4%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20.16 g	60 min	11.3 %
Boil	Chinook	12.1 g	30 min	11.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6.27 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Aromat czekoladowy	16.13 g	Bottling	---
Other	Laktoza	1500 g	Boil	15 min