

ChStout

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **26**
- SRM **55.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **74C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|--------|------|
| Grain | Briess - Pale Ale Malt | 3 kg (36.1%) | 80 % | 7 |
| Grain | Extra black | 0.3 kg (3.6%) | 65 % | 1400 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (2.4%) | 68 % | 400 |
| Grain | Caraaroma | 0.85 kg (10.2%) | 78 % | 400 |
| Grain | Weyermann - Carapils | 0.7 kg (8.4%) | 78 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (6%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.25 kg (3%) | 55 % | 1000 |
| Sugar | Candi Sugar, Dark | 0.5 kg (6%) | 78.3 % | 542 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (6%) | 76.1 % | 0 |
| Grain | Strzegom Monachijski typ II | 1.5 kg (18.1%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|-----------|------------|
| Boil | Iunga | 30 g | 60 min | 11 % |
| Dry Hop | Monroe | 30 g | 18 day(s) | 2.5 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Us-04 | Ale | Slant | 0.4 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Flavor | Płatki | 20 g | Secondary | 18 day(s) |