

Easy Sweet Stout

- Gravity **12.4 BLG**
- ABV ---
- IBU **55**
- SRM **41.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 2.2 kg (53.7%) | 80 % | 4 |
| Grain | Strzegom Czekoladowy 1200 | 0.15 kg (3.7%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.15 kg (3.7%) | 55 % | 985 |
| Liquid Extract | PROFIMATOR MALT DARK | 1 kg (24.4%) | 70 % | 135 |
| Sugar | Maltodextrine | 0.4 kg (9.8%) | 77 % | 0 |
| Grain | Oats, Flaked | 0.2 kg (4.9%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 10 g | 5 min | 4 % |

Yeasts

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