

## Noc Kultury #4 - Sweet Stout - Browar na Wyżynie

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **24**
- SRM **40.4**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **69 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14.9 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński Viking Malt	4 kg (67.2%)	80 %	5
Grain	czekoladowy jasny Viking Malt	0.8 kg (13.4%)	68 %	400
Grain	czekoladowy ciemny Viking Malt	0.35 kg (5.9%)	1 %	1200
Grain	pszeniczny Viking Malt	0.3 kg (5%)	81 %	5
Grain	płatki owsiane	0.5 kg (8.4%)	50 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	15 g	60 min	12.5 %
Boil	Lubelski (PL) - granulát	13 g	7 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	czekoladowy ciemny Viking Malt	350 g	Mash	15 min
Flavor	Laktoza	500 g	Boil	15 min
Flavor	tabliczka czekolady gorzkiej 64%	100 g	Boil	5 min