

Słodki stout

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **18**
- SRM **25.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **68 C**, Time **13 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **5 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **13 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **75C**
- Keep mash **5 min** at **80C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------------|---------------|--------|------|
| Grain | Maris Otter | 2 kg (55.6%) | 80 % | 5 |
| Grain | Thomas Fawcett Halcyon | 1 kg (27.8%) | 80.5 % | 5 |
| Grain | Cookie | 0.1 kg (2.8%) | 70 % | 30 |
| Grain | Carafa II | 0.1 kg (2.8%) | 70 % | 812 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.1 kg (2.8%) | 73 % | 1001 |
| Adjunct | Płatki jęczmienne | 0.3 kg (8.3%) | --- % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 10 g | 40 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 11.5 g | --- |