

## sstout

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- Gravity **15.3 BLG**
- ABV ---
- IBU **20**
- SRM **40**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

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

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

| Type    | Name                        | Amount         | Yield  | EBC  |
|---------|-----------------------------|----------------|--------|------|
| Grain   | Strzegom Pale Ale           | 1.5 kg (50.8%) | 79 %   | 6    |
| Grain   | Strzegom Pilzneński         | 0.5 kg (16.9%) | 80 %   | 4    |
| Grain   | Jęczmień palony             | 0.15 kg (5.1%) | 55 %   | 985  |
| Grain   | Strzegom Czekoladowy ciemny | 0.2 kg (6.8%)  | 68 %   | 1200 |
| Grain   | Strzegom Barwiący           | 0.15 kg (5.1%) | 68 %   | 1300 |
| Sugar   | Milk Sugar (Lactose)        | 0.25 kg (8.5%) | 76.1 % | 0    |
| Adjunct | płatki owsiane              | 0.2 kg (6.8%)  | --- %  | 0    |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | triskiel | 10 g   | 60 min | 8 %        |
| Boil    | triskiel | 10 g   | 5 min  | 8 %        |

### Yeasts

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