

Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **42.2**
- 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 **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **67 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (71.4%)	79 %	6
Grain	Strzegom Karmel 600	0.3 kg (5.4%)	68 %	601
Grain	Bestmalz Chocolate 1000	0.5 kg (8.9%)	75 %	900
Grain	Jęczmień palony	0.3 kg (5.4%)	70 %	1000
Sugar	Milk Sugar (Lactose)	0.5 kg (8.9%)	76.1 %	0