

stoutfactor

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **66**
- SRM **37**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.6 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|------|
| Grain | Pale Malt (2 Row) UK | 3 kg (77.9%) | 78 % | 6 |
| Grain | Carafa III | 0.1 kg (2.6%) | 70 % | 1034 |
| Grain | Chocolate Malt (UK) | 0.1 kg (2.6%) | 73 % | 887 |
| Grain | Fawcett - Pale Chocolate | 0.2 kg (5.2%) | 71 % | 600 |
| Grain | Briess - Black Malt | 0.1 kg (2.6%) | 55 % | 985 |
| Grain | Carahell | 0.1 kg (2.6%) | 77 % | 26 |
| Grain | Platki owsiane | 0.25 kg (6.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Boil | Fuggles | 20 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |