

sweet

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **29**
- SRM **37**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **5 %**
- Size with trub loss **45.1 liter(s)**
- Boil time **79 min**
- Evaporation rate **10 %/h**
- Boil size **56 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **44.8 liter(s)**

Steps

- Temp **60 C**, Time **30 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **33.6 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **30 min** at **60C**
- Keep mash **30 min** at **66C**
- Keep mash **5 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **33.6 liter(s)** of **76C** water or to achieve **56 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt | 8.3 kg (68%) | 80 % | 5 |
| Grain | Caraaroma | 0.7 kg (5.7%) | 78 % | 400 |
| Grain | Briess - Dark Chocolate Malt | 0.2 kg (1.6%) | 60 % | 827 |
| Grain | Strzegom Czekoladowy ciemny | 1 kg (8.2%) | 68 % | 1200 |
| Grain | Płatki owsiane | 1 kg (8.2%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 1 kg (8.2%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 65 g | 55 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 23 g | Safale |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 10 g | Boil | 15 min |