

Sweet Stout 14'

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **34.1**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.7 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 **12.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 3.7 kg (71.8%) | 80 % | 5 |
| Grain | Strzegom Karmel 600 | 0.4 kg (7.8%) | 68 % | 601 |
| Grain | Briess - Chocolate Malt | 0.35 kg (6.8%) | 60 % | 690 |
| Grain | Jęczmień palony | 0.2 kg (3.9%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (9.7%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Northdown | 25 g | 60 min | 8.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |