

Sweet Stout 14*BLG

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **24**
- SRM **41**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

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

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Pale Ale Flagon | 4.6 kg (80%) | 80 % | 5 |
| Grain | Briess - Chocolate Malt | 0.4 kg (7%) | 60 % | 690 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (8.7%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.25 kg (4.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Northdown | 31 g | 60 min | 8.2 % |

Notes

- Karmelowy, ciemny i czekoladowy na 10 minut zacierania
Mar 19, 2021, 8:25 PM