

Sweet Stout 14 BLG

- Gravity **14.3 BLG**
- ABV ---
- IBU **23**
- SRM **36.6**
- 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 **60 min**
- Evaporation rate **8 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **21.5 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 **76.4C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|--------|------|
| Grain | Strzegom Pale Ale | 4.6 kg (68%) | 79 % | 5 |
| Grain | Chocolate Malt (UK) | 0.44 kg (6.5%) | 73 % | 887 |
| Grain | Strzegom Karmel 150 | 0.6 kg (8.9%) | 75 % | 150 |
| Grain | Jęczmień palony | 0.25 kg (3.7%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 0.625 kg (9.2%) | 76.1 % | 0 |
| Grain | Carafa II | 0.05 kg (0.7%) | 70 % | 1100 |
| Grain | Strzegom Czekoladowy 400 | 0.2 kg (3%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | northdown szyszka | 32 g | 60 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 250 ml | --- |