

Sweet Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **31**
- SRM **31.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **69 C**, Time **90 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.75 kg (31%) | 80 % | 4 |
| Grain | Monachijski | 1.6 kg (28.3%) | 80 % | 16 |
| Grain | Kawowy | 0.25 kg (4.4%) | 74 % | 296 |
| Grain | Strzegom Karmel 600 | 0.25 kg (4.4%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (4.4%) | 68 % | 400 |
| Grain | Płatki żytnie | 0.8 kg (14.2%) | 80 % | 10 |
| Grain | Jęczmień palony | 0.25 kg (4.4%) | 55 % | 985 |
| Sugar | Laktoza | 0.5 kg (8.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |