

# Sweet Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **29.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (76.8%)	80 %	8
Grain	Caraaroma	0.25 kg (3.8%)	78 %	380
Grain	Carafa III	0.23 kg (3.5%)	70 %	1400
Grain	Simpsons - Heritage crystal	0.1 kg (1.5%)	78 %	180
Grain	Simpsons - Amber (biscuit)	0.27 kg (4.1%)	80 %	65
Grain	Weyermann - Carafa I	0.21 kg (3.2%)	70 %	900
Grain	Diastatyczny	0.25 kg (3.8%)	80 %	4
Grain	cara rye	0.2 kg (3.1%)	80 %	175

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	30 g	40 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	100 ml	---
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	700 g	Boil	10 min
Fining	protafloc	1 g	Boil	15 min

### Notes

- Woda kranówka częściowo filtrowana. 70/30  
Nov 3, 2018, 8:55 AM