

## #? Sweet Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **28**
- SRM **32.5**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.9 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **11.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

### Fermentables

| Type    | Name                       | Amount         | Yield | EBC  |
|---------|----------------------------|----------------|-------|------|
| Grain   | Briess - Pale Ale Malt     | 2.4 kg (67.6%) | 80 %  | 7    |
| Grain   | Abbey Castle               | 0.2 kg (5.6%)  | 80 %  | 45   |
| Grain   | Strzegom Karmel 150        | 0.1 kg (2.8%)  | 75 %  | 150  |
| Grain   | Strzegom Czekoladowy jasny | 0.15 kg (4.2%) | 68 %  | 400  |
| Grain   | black 1350                 | 0.2 kg (5.6%)  | 68 %  | 1350 |
| Wygrzew |                            |                |       |      |
| Grain   | Płatki jeczmienne          | 0.25 kg (7%)   | 65 %  | 3    |
| Sugar   | Milk Sugar (Lactose)       | 0.25 kg (7%)   | 60 %  | 0    |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | lunga             | 10 g   | 60 min | 11 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 35 g   | 10 min | 4 %        |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s33  | Ale  | Dry  | 11 g   | ---        |