

# Sweet Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **13**
- SRM **37.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt        | 2.1 kg (37.5%) | 80 %  | 5    |
| Grain | Strzegom Monachijski typ II | 1.4 kg (25%)   | 79 %  | 22   |
| Grain | Cara Ruby Castle            | 0.4 kg (7.1%)  | 72 %  | 49   |
| Grain | Strzegom Czekoladowy 400    | 0.3 kg (5.4%)  | 68 %  | 400  |
| Grain | Pszeniczny Czekoladowy      | 0.2 kg (3.6%)  | 73 %  | 1001 |
| Grain | Strzegom Karmel 150         | 0.2 kg (3.6%)  | 75 %  | 150  |
| Grain | Strzegom Karmel 600         | 0.2 kg (3.6%)  | 68 %  | 601  |
| Grain | Strzegom Barwiący           | 0.2 kg (3.6%)  | 68 %  | 1300 |
| Grain | zakwaszający                | 0.1 kg (1.8%)  | --- % | ---  |
| Grain | Słód owsiany Fawcett        | 0.5 kg (8.9%)  | 61 %  | 5    |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Minstrel | 30 g   | 60 min | 4.1 %      |
| Aroma (end of boil) | Minstrel | 20 g   | 0 min  | 4.1 %      |

## Yeasts

| Name        | Type | Form    | Amount | Laboratory |
|-------------|------|---------|--------|------------|
| Safale S-04 | Ale  | Culture | 800 g  | Safale     |

## Extras

| Type   | Name           | Amount   | Use for | Time   |
|--------|----------------|----------|---------|--------|
| Flavor | laktoza        | 454.55 g | Boil    | 15 min |
| Fining | mech irlandzki | 5 g      | Boil    | 15 min |