

Sweet Stout V2

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **33**
- SRM **36.1**
- 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 **15 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 3 kg (51.7%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (8.6%) | 68 % | 1200 |
| Grain | Crystal II 200 | 0.5 kg (8.6%) | 71 % | 200 |
| Grain | Milk Sugar (Lactose) | 1 kg (17.2%) | 76.1 % | 0 |
| Grain | Płatki owsiane | 0.8 kg (13.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Bramling | 50 g | 60 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Notes

- ZACIERANIE:
 - 68 stopni (słód Pale Ale i Crystal)
 - po 60 minutach 60 stopni, podgrzewanie
 - 68 stopni - dodanie słodu czekoladowego
 - przerwa 10 minut
 - podgrzewanie do 78 stopni.

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