

Sweet Stout z owocami

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **37**
- SRM **14.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.7 liter(s)**

Steps

- Temp **67 C**, Time **55 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **10.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **55 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|------|
| Grain | Słód Pale Ale | 1.4 kg (38.6%) | --- % | --- |
| Grain | Słód pilzneński | 0.7 kg (19.3%) | --- % | --- |
| Grain | płatki owsiane | 0.2 kg (5.5%) | --- % | --- |
| Grain | słód pszeniczny | 0.5 kg (13.8%) | --- % | --- |
| Grain | słód czekoladowy 1200 EBC | 0.1 kg (2.8%) | --- % | 1200 |
| Sugar | erytrol | 0.1 kg (2.8%) | --- % | --- |
| Grain | palone ziarno jęczmienia | 0.13 kg (3.6%) | --- % | --- |
| Grain | słód monachijski | 0.4 kg (11%) | --- % | --- |
| Sugar | laktoza | 0.1 kg (2.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Magnat 11,2% | 20 g | 60 min | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | Safale |