

# SweetKassmar

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **21**
- SRM **30.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **25.7 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	0.5 kg (7.2%)	79 %	10
Grain	Briess - Pale Ale Malt	2.8 kg (40.4%)	80 %	7
Grain	Weyermann - Carawheat	0.256 kg (3.7%)	77 %	115
Grain	Carafa II	0.248 kg (3.6%)	70 %	1000
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (3.6%)	73 %	1001
Grain	Strzegom Czekoladowy jasny	0.4 kg (5.8%)	68 %	400
Sugar	Milk Sugar (Lactose)	0.5 kg (7.2%)	76.1 %	0
Grain	Oats, Flaked	0.8 kg (11.5%)	80 %	2
Grain	Acid Malt	0.05 kg (0.7%)	58.7 %	6
Grain	Biscuit Malt	0.28 kg (4%)	79 %	45
Grain	Pszeniczny	0.85 kg (12.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	35 g	60 min	5 %
Aroma (end of boil)	Hallertau	25 g	20 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	150 ml	White Labs