sweet mućka stout

- Gravity **14 BLG**
- ABV **---**
- IBU **31**
- SRM **40**
- 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 **5 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(82%)*	80 %	4
Grain	Strzegom Karmel 600	0.3 kg *(4.9%)*	68 %	601
Grain	Strzegom Czekoladowy jasny	0.5 kg *(8.2%)*	68 %	400
Grain	Jęczmień palony	0.1 kg *(1.6%)*	55 %	985
Grain	płatki jęczmienne	0.2 kg *(3.3%)*	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Sybilla	30 g	60 min	6.5 %
Boil	East Kent Goldings	30 g	15 min	5.1 %

Yeasts

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

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	10 min
Flavor	płatki dębowe francuskie cream średnio palone	5 g	Secondary	5 day(s)

Notes

- czekoladowy i palone ziarno wsypać przy 72 st.
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