Sweetowsky

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **37.4**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **14.7 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	3.2 kg *(54.7%)*	80 %	5
Grain	Słód Monachijski Ciemny Bestmalz	0.5 kg *(8.5%)*	79 %	28
Sugar	Milk Sugar (Lactose)	0.5 kg *(8.5%)*	76.1 %	0
Grain	Weyermann - Carafa I	0.45 kg *(7.7%)*	1 %	900
Grain	caramel hell bestmalz	0.35 kg *(6%)*	74 %	30
Grain	Słód Czekoladowy Bestmalz	0.35 kg *(6%)*	1 %	900
Grain	Płatki owsiane	0.25 kg *(4.3%)*	85 %	3
Grain	Płatki żytnie	0.25 kg *(4.3%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	90 min	11.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Liquid	40 ml	White Labs

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

Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia 33%	7 g	Mash	90 min
Water Agent	soda oczyszczona	2 g	Mash	90 min
Water Agent	kwas mlekowy 80%	3 g	Mash	90 min

Notes

- Kwas mlekowy i chlorek wapnia dodane w ml.
  Jan 27, 2021, 12:02 AM