

# Sweet Stout 16BLG

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **28**
- SRM **39.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27.1 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Milk Sugar (Lactose)	0.5 kg (6.9%)	76.1 %	0
Grain	Viking Pale Ale malt	5 kg (68.8%)	80 %	4.5
Grain	Czekoladowy jasny	0.5 kg (6.9%)	60 %	400
Grain	Strzegom Karmel 600	0.315 kg (4.3%)	68 %	601
Grain	Jęczmień palony	0.3 kg (4.1%)	55 %	1000
Grain	Płatki owsiane	0.4 kg (5.5%)	85 %	3
Grain	Strzegom pszenica prażona	0.25 kg (3.4%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Flavor	dębowe wiórki macerowane w bourbonie	20 g	Secondary	10 day(s)
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### Notes

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*Oct 30, 2018, 2:07 PM*