

## #6 Sweet stout

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **40**
- SRM **34.1**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.2 liter(s)**

### Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15.2 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 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           | 3.7 kg (73.3%) | 80 %  | 5   |
| Grain | Strzegom Karmel 600            | 0.4 kg (7.9%)  | 68 %  | 601 |
| Grain | Briess - Chocolate Malt        | 0.35 kg (6.9%) | 60 %  | 690 |
| Grain | Jęczmień palony                | 0.2 kg (4%)    | 55 %  | 985 |
| Grain | Jęczmień niesłodowany - płatki | 0.4 kg (7.9%)  | 50 %  | 2   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Phoenix | 10 g   | 60 min | 11 %       |
| Boil    | Phoenix | 20 g   | 40 min | 11 %       |
| Boil    | Phoenix | 10 g   | 12 min | 11 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|             |     |     |      |        |
|-------------|-----|-----|------|--------|
| Safale S-04 | Ale | Dry | 11 g | Safale |
|-------------|-----|-----|------|--------|

### Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 500 g  | Boil    | 15 min |