

słodki Sauron

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **25**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	3 kg (61.2%)	80 %	5
Grain	Pszeniczny	0.3 kg (6.1%)	85 %	4
Grain	Jęczmień palony	0.15 kg (3.1%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.35 kg (7.1%)	68 %	1200
Grain	Płatki owsiane	0.4 kg (8.2%)	85 %	3
Grain	Monachijski	0.5 kg (10.2%)	80 %	16
Grain	Carafa III	0.2 kg (4.1%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	10.6 %
Whirlpool	puławski	20 g	10 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	100 ml	Fermentum Mobile