sweet stout II

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **34.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg *(56.8%)*	90 %	5
Grain	Strzegom Monachijski typ II	0.3 kg *(11.4%)*	79 %	22
Grain	Czekoladowy	0.12 kg *(4.5%)*	60 %	1000
Grain	Chocolate Malt (UK)	0.12 kg *(4.5%)*	73 %	887
Grain	Carafa III	0.1 kg *(3.8%)*	1 %	1400
Sugar	Milk Sugar (Lactose)	0.5 kg *(18.9%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	8 %
Boil	Cascade	10 g	30 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	400 ml	Fermentum Mobile

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
Spice	Ziarno kakaowca	50 g	Secondary	14 day(s)

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