

sTOUT

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **43.7**
- 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 **3.2 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Pale Malt	3 kg (50%)	100 %	5
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	DRC MALT	1 kg (16.7%)	20 %	320
Grain	Black malt 1300 EBC	0.5 kg (8.3%)	10 %	1300
Grain	Munich Malt	1 kg (16.7%)	80 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	50 g	30 min	6.91 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	KAWA	250 g	Boil	30 min
Flavor	LAKTOZA	500 g	Boil	20 min