Sweet Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **38**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **--- %**
- Size with trub loss **20 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.9 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **67 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.7 kg *(79.6%)*	85 %	7
Grain	Viking Karmelowy 150	0.4 kg *(8.6%)*	75 %	150
Grain	Thomas Fawcett Chocolate	0.35 kg *(7.5%)*	80.5 %	1250
Grain	Weyermann - Jęczmień Palony	0.2 kg *(4.3%)*	55 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
mangrove jack's M15	Ale	Dry	10 g	Fermentis Division of S.I.Lesaffre

Extras

Type	Name	Amount	Use for	Time

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Flavor	laktoza	500 g	Boil	15 min

Notes

- Zacieranie: słody ciemne dodać na 10 min w temp 67C
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