Sweet stout

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **22**
- SRM **9.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **45 min**
- Evaporation rate **25 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **50 C**, Time **300 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **300 min** at **50C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg *(40%)*	80 %	5
Grain	Płatki owsiane	0.9 kg *(36%)*	60 %	3
Grain	Simpsons - Coffee Malt	0.1 kg *(4%)*	74 %	500
Sugar	Milk Sugar (Lactose)	0.5 kg *(20%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	45 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	100 ml	Omega

Notes

- Warka z wód wysłodkowych po risie. Zatarte w 8l + wysładzanie kolejnymi 12l do uzyskania 14l brzeczki.
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