# Sweet stout 14blg

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **41.8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24.7 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 **19 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Pale Ale Flagon | 4.7 kg *(81.7%)* | 80 % | 5 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg *(8.7%)* | 68 % | 1200 |
| Grain | Chocolate Malt (US) | 0.35 kg *(6.1%)* | 60 % | 690 |
| Grain | Jęczmień palony | 0.2 kg *(3.5%)* | 55 % | 985 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Northdown | 25 g | 60 min | 8.2 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale US-05 | Ale | Dry | 11.5 g | --- |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Spice | Laktoza | 500 g | Boil | 15 min |

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