

aaa

- Gravity **12.5 BLG**
- ABV ---
- IBU **26**
- SRM **32.1**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **20.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (84.7%)	79 %	6
Grain	Carafa	0.2 kg (3.4%)	70 %	664
Grain	BlackOfBlack	0.2 kg (3.4%)	72 %	600
Grain	Caramunich Malt	0.3 kg (5.1%)	71.7 %	110
Grain	Briess - Chocolate Malt	0.2 kg (3.4%)	60 %	690

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	40 g	50 min	6 %
Boil	Sybilla	20 g	10 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale