

# Imperial MINT SWEET STOUT

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **27**
- SRM **35.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.7 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield  | EBC |
|-------|----------------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt             | 3.6 kg (58.1%) | 80 %   | 5   |
| Grain | Abbey Malt Weyermann             | 0.5 kg (8.1%)  | 75 %   | 45  |
| Grain | Carafa II                        | 0.3 kg (4.8%)  | 70 %   | 812 |
| Grain | Platki owsiane                   | 0.6 kg (9.7%)  | 85 %   | 3   |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (4.8%)  | 73 %   | 950 |
| Grain | platk jęczmienne                 | 0.5 kg (8.1%)  | 80 %   | 4   |
| Grain | Special B Malt                   | 0.4 kg (6.5%)  | 65.2 % | 315 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 25 g   | 60 min | 11 %       |

## Yeasts

| Name        | Type | Form   | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| wayest 1056 | Ale  | Liquid | 100 ml | ---        |

## Extras

| Type        | Name    | Amount | Use for   | Time     |
|-------------|---------|--------|-----------|----------|
| Flavor      | mięta   | 10 g   | Secondary | 2 day(s) |
| Water Agent | Laktoza | 500 g  | Boil      | 10 min   |

## Notes

- Dodałem 5 gr pożywki dla drożdży  
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