

## Noc Kultury #6 - Sweet Stout - Browar na Wyżynie

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **26**
- SRM **37.3**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **6 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzński Viking Malt	1.5 kg (25.4%)	81 %	4
Grain	golden ale Viking Malt	1.5 kg (25.4%)	80 %	11
Grain	czekoladowy jasny Viking Malt	0.5 kg (8.5%)	68 %	400
Grain	caramel aromatic - Viking Malt	0.5 kg (8.5%)	75 %	180
Grain	czekoladowy Bestmaltz	0.25 kg (4.2%)	75 %	900
Grain	żyto prażone Viking Malt	0.25 kg (4.2%)	65 %	1100
Grain	płatki owsiane błyskawiczne	0.5 kg (8.5%)	70 %	1
Sugar	laktoza + lakto z mleka	0.63 kg (10.7%)	--- %	---
Sugar	cukier kokosowy	0.279 kg (4.7%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Warrior (US) - granulata	15 g	80 min	15.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	kreda	5 g	Mash	60 min
Flavor	kakao w proszku do zacierania	500 g	Mash	10 min
Flavor	słody ciemne na ostatnie 15 min	500 g	Mash	10 min
Flavor	laktoza	250 g	Boil	5 min
Water Agent	mech irlandzki	2 g	Boil	15 min
Flavor	mleko w proszku odtłuszczone	1000 g	Boil	5 min
Flavor	cukier kokosowy 300g	300 g	Boil	5 min
Water Agent	pożywka dla drożdży	3 g	Boil	5 min
Flavor	maliny mrożone	1200 g	Secondary	7 day(s)