

# SO&SL

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **30.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **62 C**, Time **18 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **18 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (55%)	80 %	5
Grain	Castlemalting - Cara Clair	1 kg (18.3%)	78 %	9
Grain	Jęczmień palony	0.2 kg (3.7%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (4.6%)	73 %	1001
Grain	Słód pszeniczny Bestmalz	0.25 kg (4.6%)	82 %	5
Grain	Strzegom Czekoladowy 400	0.35 kg (6.4%)	68 %	400
Grain	Płatki owsiane	0.4 kg (7.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	19 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.5 g	Fermentis
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### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Laktoza	800 g	Boil	15 min