

# STOUT SWEET

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **11**
- SRM **32**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **36.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **63 C**, Time **15 min**
- Temp **73 C**, Time **45 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **73C**
- Sparge using **26.2 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	3 kg (59.4%)	80 %	6
Grain	Castle Cafe	1 kg (19.8%)	75.5 %	480
Grain	co	0.6 kg (11.9%)	85 %	3
Grain	Carafa III	0.2 kg (4%)	70 %	1034
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (5%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	60 min	10 %
Boil	Lublin (Lubelski)	5 g	25 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale