

# Stoutmild

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **28**
- SRM **14.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (43.1%)	80 %	---
Grain	Caraaroma	0.5 kg (8.6%)	78 %	---
Grain	Strzegom Monachijski typ I	2 kg (34.5%)	79 %	16
Grain	Czekoladowy	0.3 kg (5.2%)	60 %	788
Grain	Carafa	0.2 kg (3.4%)	70 %	---
Grain	jęczmi	0.3 kg (5.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Sybilla	10 g	60 min	3.5 %
Boil	lunga	10 g	15 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	laktoza	500 g	Boil	15 min