

# Sweet'eR

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **50**
- SRM **37.1**
- 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 **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **70C**
- Keep mash **10 min** at **76C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.4 kg (21.4%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (3.8%)	73 %	120
Grain	Caraaroma	0.2 kg (3.1%)	78 %	400
Grain	Jęczmień palony	0.35 kg (5.3%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.35 kg (5.3%)	73 %	1001
Grain	Płatki owsiane	0.6 kg (9.2%)	85 %	3
Grain	Żytni	0.25 kg (3.8%)	85 %	8
Grain	Viking Pale Ale malt	2 kg (30.5%)	80 %	5
Grain	Pszeniczny	0.5 kg (7.6%)	85 %	4
Sugar	Milk Sugar (Lactose)	0.65 kg (9.9%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %

Boil	lunga	15 g	60 min	11 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis