

## Sweet stout 14

---

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **24**
- SRM **41.7**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

### Steps

- Temp **70 C**, Time **0 min**
- Temp **67 C**, Time **70 min**
- Temp **67 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **67C**
- Keep mash **0 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (79.6%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.4 kg (8.6%)	68 %	1200
Grain	Briess - Chocolate Malt	0.35 kg (7.5%)	60 %	690
Grain	Jęczmień palony	0.2 kg (4.3%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	25 g	60 min	8.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

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