

## Sweet Stout 14 BLG (TB)

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **27.6**
- Style **Sweet Stout**

### 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 **1 %/h**
- Boil size **21.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.9 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **68 C**, Time **10 min**

### Mash step by step

- Heat up **16.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **10 min** at **68C**
- Keep mash **60 min** at **68C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (79.6%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.4 kg (8.6%)	75 %	30
Grain	Chocolate Malt (US)	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 S-04	Ale	Dry	11 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Other	laktoza	500 g	Boil	55 min