

# Sweet Stout 14 BLG

- Gravity **14.3 BLG**
- ABV ---
- IBU **23**
- SRM **36.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **21.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.6 kg (68%)	79 %	5
Grain	Chocolate Malt (UK)	0.44 kg (6.5%)	73 %	887
Grain	Strzegom Karmel 150	0.6 kg (8.9%)	75 %	150
Grain	Jęczmień palony	0.25 kg (3.7%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.625 kg (9.2%)	76.1 %	0
Grain	Carafa II	0.05 kg (0.7%)	70 %	1100
Grain	Strzegom Czekoladowy 400	0.2 kg (3%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	northdown szyszka	32 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	250 ml	---