

# Sweet stout 14BLG

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **34**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.9 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 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	0.35 kg (7.5%)	68 %	1200
Grain	Karmelowy żytni Strzegom	0.4 kg (8.6%)	75 %	150
Grain	Jęczmień palony	0.2 kg (4.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	25 g	50 min	8.2 %

## Yeasts

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

## Extras

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