

# Sweet Stout 14°BLG

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU ---
- SRM **36.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 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 **14 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3.7 kg (71.8%)	80 %	5
Grain	Karmelowy ciemny	0.4 kg (7.8%)	75 %	600
Grain	Chocolate	0.35 kg (6.8%)	60 %	690
Grain	Jęczmień palony	0.2 kg (3.9%)	55 %	985
Sugar	Laktoza	0.5 kg (9.7%)	--- %	0

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale