

## Sweet Stout 2

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **38.1**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss **20 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 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 **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (58.3%)	85 %	7
Grain	Viking Karmelowy 150	0.4 kg (7.8%)	75 %	150
Grain	Thomas Fawcett Chocolate	0.35 kg (6.8%)	80.5 %	1250
Grain	Weyermann - Jęczmień Palony	0.2 kg (3.9%)	55 %	1300
Grain	Płatki owsiane	0.5 kg (9.7%)	60 %	3
Grain	Weyermann - Pilsner Malt	0.7 kg (13.6%)	81 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	11.5 g	Fermentis Division of S.I.Lesaffre

## Extras

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