

Sweet Stout

- Gravity **13.1 BLG**
- ABV ---
- IBU **26**
- SRM **41**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.8 liter(s)**

Steps

- Temp **67 C**, Time **65 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------------|----------------|-------|-----|
| Grain | Pale Ale Wayermann | 2.5 kg (72.5%) | 79 % | 6.5 |
| Grain | Wayermann Caramunich II | 0.15 kg (4.3%) | 73 % | 120 |
| Grain | Wayermann Carafa I | 0.15 kg (4.3%) | 65 % | 900 |
| Grain | Słód żytni czekoladowy | 0.15 kg (4.3%) | 65 % | 600 |
| Sugar | Laktoza | 0.25 kg (7.2%) | 75 % | --- |
| Adjunct | Płatki jęczmienne | 0.25 kg (7.2%) | 10 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Fuggles | 25 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|--------|--------|------------|
| Fermentum Mobile FM13 IRLANDZKIE CIEMNOŚCI | Ale | Liquid | 30 ml | --- |

Notes

- Słody ciemne dodane na koniec gotowania (przed wygrzewem).

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Sep 11, 2016, 12:27 PM

- Patki nieleikowane, dodane bezpośrednio do zacierania.

Sep 11, 2016, 12:34 PM