

Sweet Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **23**
- SRM **39.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (78.1%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.2 kg (6.2%)	68 %	1200
Grain	Strzegom Karmel 600	0.2 kg (6.2%)	68 %	601
Grain	Jęczmień palony	0.1 kg (3.1%)	55 %	985
Adjunct	Płatki owsiane	0.2 kg (6.2%)	85 %	3

Przeprowadzić kleikowanie w stosunku 1:5 z wodą temp. 30 min.

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Fuggles	15 g	15 min	5.6 %
Boil	Fuggles	15 g	60 min	5.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5.5 g	Safale

Extras

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

Type	Name	Amount	Use for	Time
Flavor	Laktoza	0.25 g	Boil	15 min
Fining	WHIRLFLOC	1.25 g	Boil	5 min
Połówka tabletki na koniec gotowania				
Water Agent	Kreda	4 g	Mash	---
Wcześniej rozpuścić np. w wodzie gazowanej				

Notes

- Pomiary BLG przy każdej przerwie
 - Przy wysładzaniu odebrać 3-4 litry na początku jeśli jest mętne.
 - Test stabilności brzeczki
 - FFT
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