

## sweet stout

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **29.2**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (56.6%)	85 %	7
Grain	Pszeniczny	0.5 kg (9.4%)	85 %	4
Grain	Castlemalting - Cara Clair	0.4 kg (7.5%)	78 %	4
Grain	Caramel/Crystal Malt - 10L	0.2 kg (3.8%)	75 %	8
Grain	Caramel/Crystal Malt - 20L	0.2 kg (3.8%)	75 %	62
Grain	Weyermann - Melanoiden Malt	0.2 kg (3.8%)	81 %	70
Grain	Acid Malt	0.2 kg (3.8%)	58.7 %	8
Grain	Simpsons - Coffee Malt	0.2 kg (3.8%)	74 %	500
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (3.8%)	73 %	1001
Grain	Strzegom Czekoladowy 1200	0.2 kg (3.8%)	68 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Marynka	25 g	60 min	10 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	700 g	Boil	15 min