

Sweet Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **27**
- SRM **39.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **17.3 liter(s)**

Steps

- Temp **68 C**, Time **20 min**
- Temp **70 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **20 min** at **68C**
- Keep mash **20 min** at **70C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (33%)	82 %	4
Grain	Weyermann - Carafa I	0.3 kg (6.6%)	70 %	690
Grain	Barley, Flaked	0.2 kg (4.4%)	70 %	4
Grain	Oats, Flaked	0.3 kg (6.6%)	80 %	2
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (4.4%)	79 %	130
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.4%)	68 %	1200
Sugar	Milk Sugar (Lactose)	0.7 kg (15.4%)	76.1 %	0
Grain	Jęczmień palony	0.15 kg (3.3%)	55 %	985
Grain	Viking Munich Malt	1 kg (22%)	78 %	18

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Tradition	15 g	60 min	7 %
Boil	East Kent Goldings	15 g	60 min	5 %

Aroma (end of boil)	East Kent Goldings	10 g	5 min	5 %
Aroma (end of boil)	Sybilla	10 g	5 min	6 %

Yeasts

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

Notes

- palone na 5 min. przed końcem zacierania
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