

Sweet Stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **31.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 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 **17.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.6 kg (72.2%)	79 %	7.5
Grain	Strzegom Karmel 300	0.5 kg (7.8%)	70 %	299
Grain	Chocolate Belgia	0.4 kg (6.3%)	75 %	900
Grain	Jęczmień palony	0.25 kg (3.9%)	70 %	985
Sugar	Milk Sugar (Lactose)	0.625 kg (9.8%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	31 g	60 min	8.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12.5 g	Safale