

Sweet Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **28.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **17.4 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 **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|--------|------|
| Grain | Viking Pale Ale malt | 3 kg (71.1%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.405 kg (9.6%) | 75 % | 30 |
| Grain | Strzegom Czekoladowy ciemny | 0.255 kg (6%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.105 kg (2.5%) | 55 % | 985 |
| Grain | Płatki pszeniczne | 0.105 kg (2.5%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.35 kg (8.3%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 11 g | 60 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's -M15 Empire Ale | Ale | Slant | 115 ml | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 3 g | Boil | 10 min |