

# Sweet Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **44**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Golden Pale Ale	3 kg (46.2%)	80 %	10
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (7.7%)	73 %	1001
Grain	Jęczmień niestodowany	1 kg (15.4%)	75 %	2
Grain	Strzegom Czekoladowy jasny	0.5 kg (7.7%)	68 %	1200
Grain	Bestmalz Red X	1 kg (15.4%)	79 %	30
Grain	Enzymatyczny	0.5 kg (7.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Laktoza	500 g	Boil	15 min