

# Sweet stout

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **35**
- SRM **35.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.7 liter(s)**
- Total mash volume **12.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **9.7 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (59.1%)	80 %	5
Grain	Płatki owsiane	0.35 kg (9.4%)	85 %	3
Grain	Caraaroma	0.35 kg (9.4%)	78 %	400
Grain	Carafa III	0.16 kg (4.3%)	70 %	1034
Grain	Fawcett - Pszeniczny Czekoladowy	0.16 kg (4.3%)	73 %	1001
Sugar	Milk Sugar (Lactose)	0.5 kg (13.4%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %