

Sweet stout

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **20**
- SRM **27.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **11.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.6 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **6.4 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **11.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 1.7 kg (79.1%) | 80 % | 5 |
| Grain | Viking Karmelowy | 0.25 kg (11.6%) | 80 % | 50 |
| Grain | Viking czekoladowy ciemny | 0.1 kg (4.7%) | 10 % | 900 |
| Grain | Viking barwiący | 0.1 kg (4.7%) | 10 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 20 g | 45 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 8 g | Fermentis |