

## Sweet Stout #8

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- Gravity **13.6 BLG**
- ABV ---
- IBU **26**
- SRM **32.9**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (80%)	80 %	4
Grain	Karmelowy Czerwony	0.25 kg (5%)	75 %	59
Grain	Strzegom Czekoladowy 1200	0.5 kg (10%)	68 %	1202
Grain	Płatki orkiszowe	0.25 kg (5%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	17 g	60 min	7 %
Boil	Lublin (Lubelski)	30 g	60 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---

### Extras

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