

# Sweet Stout for Pinta

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **40.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **13.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **77C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (64.6%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (10.1%)	79 %	22
Grain	Weyermann - Chocolate Wheat	0.3 kg (6.1%)	74 %	900
Grain	Strzegom Czekoladowy ciemny	0.25 kg (5.1%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (4%)	55 %	1500
Sugar	Milk Sugar (Lactose)	0.5 kg (10.1%)	76.1 %	0

Dodawane na 15 min przed końcem gotowania !!!

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	120 ml	Safale