

#5 Sweet Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **34**
- SRM **29.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.64 kg (76.7%)	81 %	4
Grain	Caraaroma	0.24 kg (5.1%)	78 %	400
Grain	Czekoladowy	0.384 kg (8.1%)	60 %	960
Sugar	Milk Sugar (Lactose)	0.48 kg (10.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	40 g	60 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	500 ml	Fermentum Mobile