

6. Sweet Stout 14 BLG

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **38.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.9 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.7 kg (71.8%)	79 %	6
Sugar	Milk Sugar (Lactose)	0.5 kg (9.7%)	76.1 %	0
Grain	Strzegom Karmel 600	0.4 kg (7.8%)	68 %	601
Grain	Strzegom Czekoladowy 1200	0.35 kg (6.8%)	68 %	1202
Grain	Jęczmień palony	0.2 kg (3.9%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	25 g	60 min	8.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale