

## Black Brant (Sweet Stout)

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **25**
- SRM **43.8**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **22.6 liter(s)**

### Steps

- Temp **55 C**, Time **7 min**
- Temp **64 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **7 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.03 kg (50.6%)	80 %	5
Grain	Special B Malt	0.65 kg (8.2%)	65.2 %	315
Grain	Abbey Malt Weyermann	0.89 kg (11.2%)	75 %	45
Grain	Strzegom Czekoladowy ciemny	0.65 kg (8.2%)	68 %	1200
Grain	Weyermann - Carafa I	0.12 kg (1.5%)	70 %	800
Grain	Jęczmień palony	0.12 kg (1.5%)	55 %	985
Sugar	Milk Sugar (Lactose)	1.5 kg (18.8%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20.16 g	60 min	11.3 %
Boil	Chinook	12.1 g	30 min	11.3 %

### Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	6.27 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Aromat czekoladowy	16.13 g	Bottling	---
Other	Laktoza	1500 g	Boil	15 min