

# Imperial MINT SWEET STOUT

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **27**
- SRM **35.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.7 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (58.1%)	80 %	5
Grain	Abbey Malt Weyermann	0.5 kg (8.1%)	75 %	45
Grain	Carafa II	0.3 kg (4.8%)	70 %	812
Grain	Platki owsiane	0.6 kg (9.7%)	85 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (4.8%)	73 %	950
Grain	platk jęczmienne	0.5 kg (8.1%)	80 %	4
Grain	Special B Malt	0.4 kg (6.5%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wayest 1056	Ale	Liquid	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	mięta	10 g	Secondary	2 day(s)
Water Agent	Laktoza	500 g	Boil	10 min

## Notes

- Dodałem 5 gr pożywki dla drożdży  
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