

# MIENTUS

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **35.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	MEP Pale Ale	3 kg (50.4%)	79 %	6
Grain	Strzegom Monachijski typ II	0.5 kg (8.4%)	79 %	22
Grain	Caraaroma	0.5 kg (8.4%)	78 %	400
Grain	Brown Malt (British Chocolate)	0.25 kg (4.2%)	70 %	128
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (4.2%)	73 %	1001
Grain	Fawcett - Chocolate Malt	0.25 kg (4.2%)	60 %	690
Grain	Roasted Barley	0.2 kg (3.4%)	55 %	591
Grain	Płatki owsiane	0.6 kg (10.1%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.4 kg (6.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	12.9 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM13 Irlandzkie Ciemności	Ale	Slant	150 ml	Fermentum Mobile

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Laktoza	400 g	Boil	15 min