

Noc Kultury #2 - Sweet Stout - Browar na Wyżynie

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **41.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.9 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	3.5 kg (68.6%)	79 %	8
Grain	karmelowy 300 - Viking Malt	0.5 kg (9.8%)	70 %	300
Grain	płatki jęczmienne	0.6 kg (11.8%)	65 %	2
Grain	czekoladowy ciemny Viking Malt	0.3 kg (5.9%)	1 %	1200
Grain	Słód Carafa® Special II Malt Weyermann®	0.2 kg (3.9%)	1 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	15 g	60 min	12.5 %
Boil	Sybillia (PL) - granulát	25 g	7 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Slant	500 ml	FM

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	15 min
Flavor	Słód Carafa® Special II Malt Weyermann®	200 g	Mash	15 min
Flavor	czekoladowy ciemny Viking Malt	300 g	Mash	15 min