

Pierwszy Sweet Stout

- Gravity **13.3 BLG**
- ABV ---
- IBU **24**
- SRM **38.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **67 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.7 kg (73.3%)	79 %	6
Grain	Strzegom Karmel 300	0.4 kg (7.9%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.35 kg (6.9%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (4%)	55 %	985
Grain	Płatki owsiane	0.4 kg (7.9%)	85 %	3

Hops

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

Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	500 g	Boil	15 min

Notes

- Ciemne słody na ostatnie 10 minut zacieranie w temp 67
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