

Słodki Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **20**
- SRM **25.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

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

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **23.8 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Castle Pale Ale | 3 kg (50.8%) | 80 % | 8 |
| Grain | Strzegom Monachijski typ II | 1 kg (16.9%) | 79 % | 22 |
| Grain | Płatki owsiane | 0.5 kg (8.5%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.1 kg (1.7%) | 55 % | 985 |
| Grain | Czekoladowy | 0.1 kg (1.7%) | 60 % | 788 |
| Grain | Simpsons - Coffee Malt | 0.5 kg (8.5%) | 74 % | 296 |
| Grain | Barwiący | 0.2 kg (3.4%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (8.5%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Minstrel UK | 35 g | 60 min | 4.9 % |
| Boil | Minstrel UK | 25 g | 15 min | 4.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------|--------|---------|--------|
| Water Agent | gips | 5 g | Mash | --- |
| Fining | Irish Moss | 5 g | Boil | 15 min |