

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

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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