

Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **42.2**
- 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 **15.3 liter(s)**
- Total mash volume **20.4 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 **15.3 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 **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|---------------|--------|------|
| Grain | Strzegom Pale Ale | 4 kg (71.4%) | 79 % | 6 |
| Grain | Strzegom Karmel 600 | 0.3 kg (5.4%) | 68 % | 601 |
| Grain | Bestmalz Chocolate 1000 | 0.5 kg (8.9%) | 75 % | 900 |
| Grain | Jęczmień palony | 0.3 kg (5.4%) | 70 % | 1000 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (8.9%) | 76.1 % | 0 |