

Sweet-ish stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **32.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (80%)	79 %	6
Grain	Simpsons - Coffee Malt	0.25 kg (4%)	74 %	500
Grain	Carafa III	0.35 kg (5.6%)	70 %	1034
Grain	Oats, Flaked	0.4 kg (6.4%)	80 %	2
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (4%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	170 ml	Fermentum Mobile