

sweet mućka stout

- Gravity **14 BLG**
- ABV ---
- IBU **31**
- SRM **40**
- 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 **5 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (82%) | 80 % | 4 |
| Grain | Strzegom Karmel 600 | 0.3 kg (4.9%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (8.2%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.1 kg (1.6%) | 55 % | 985 |
| Grain | płatki jęczmienne | 0.2 kg (3.3%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Aroma (end of boil) | Sybilla | 30 g | 60 min | 6.5 % |
| Boil | East Kent Goldings | 30 g | 15 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | --- |

Extras

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

| Type | Name | Amount | Use for | Time |
|--------|---|--------|-----------|----------|
| Flavor | laktoza | 500 g | Boil | 10 min |
| Flavor | płatki dębowe francuskie cream średnio palone | 5 g | Secondary | 5 day(s) |

Notes

- czekoladowy i palone ziarno wsypać przy 72 st.
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