

SWEET STOUT 1

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **35.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **52 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **57.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **43.8 liter(s)**
- Total mash volume **56.3 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **43.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **70 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **26.5 liter(s)** of **76C** water or to achieve **57.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	viking golden ale	4 kg (29.6%)	80 %	10
Grain	Viking Pilsner malt	1 kg (7.4%)	82 %	4
Grain	Strzegom Bursztynowy	1 kg (7.4%)	75 %	25
Grain	Biscuit Malt	1 kg (7.4%)	77 %	50
Grain	viking caramel sweet	1 kg (7.4%)	75 %	60
Grain	viking caramel aromatic malt	1 kg (7.4%)	75 %	180
Grain	Strzegom Karmel 300	2 kg (14.8%)	70 %	299
Grain	Strzegom Karmel 600	0.5 kg (3.7%)	68 %	601
Grain	strzegom barwiący obłuszczony	0.5 kg (3.7%)	65 %	1000
Grain	Płatki owsiane	0.5 kg (3.7%)	85 %	3
Sugar	Milk Sugar (Lactose)	1 kg (7.4%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Marynka	45 g	60 min	10 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale