

Sweet Stout #1

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **24**
- SRM **27.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 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 **16 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (74.8%)	80 %	7
Grain	Płatki pszeniczne	0.1 kg (1.9%)	60 %	3
Grain	Płatki owsiane	0.2 kg (3.7%)	60 %	3
Grain	Karmelowy Czerwony	0.3 kg (5.6%)	75 %	59
Grain	Briess - Chocolate Malt	0.5 kg (9.3%)	60 %	690
Grain	Jęczmień palony	0.25 kg (4.7%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	30 g	60 min	8.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Hornindal	Ale	Slant	50 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	625 g	Boil	15 min
Fining	Wirfloc	0.5 g	Boil	15 min

Notes

- Słody kolorowe na 10 min
Laktoza na 15min przed końcem + wirfloc
Wystudzenie Ok 18 l wody 80°
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