

## Sweet stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **26**
- SRM **37.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

### Steps

- Temp **62 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **20.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **5 min** at **76C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg (49.6%)	79 %	16
Grain	Viking Malt Wędzony Czereśnią	1 kg (16.5%)	82 %	10
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Caraaroma	0.3 kg (5%)	78 %	400
Grain	Carafa	0.2 kg (3.3%)	70 %	664
Grain	Chocolate Malt (UK)	0.2 kg (3.3%)	73 %	887
Grain	Jęczmień palony	0.3 kg (5%)	55 %	985
Grain	Pszeniczny	0.3 kg (5%)	85 %	4
Sugar	Laktoza	0.25 kg (4.1%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	12.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale