

## Sweet stout 14

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **24**
- SRM **41.7**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

### Steps

- Temp **70 C**, Time **0 min**
- Temp **67 C**, Time **70 min**
- Temp **67 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **67C**
- Keep mash **0 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt           | 3.7 kg (79.6%) | 80 %  | 5    |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.4 kg (8.6%)  | 68 %  | 1200 |
| Grain | Briess - Chocolate<br>Malt     | 0.35 kg (7.5%) | 60 %  | 690  |
| Grain | Jęczmień palony                | 0.2 kg (4.3%)  | 55 %  | 985  |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Northdown | 25 g   | 60 min | 8.2 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

### Extras

| Type  | Name    | Amount | Use for | Time   |
|-------|---------|--------|---------|--------|
| Other | Laktoza | 500 g  | Boil    | 15 min |