

## sweet stout 16 blg (2blg z laktozy)

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **42.5**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **20 %/h**
- Boil size **23.3 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.7 liter(s)**

### Steps

- Temp **69 C**, Time **70 min**

### Mash step by step

- Heat up **12.1 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **70 min** at **69C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3.7 kg (79.6%)	78 %	6
Grain	Strzegom Karmel 600	0.4 kg (8.6%)	68 %	601
Grain	Chocolate Malt (UK)	0.35 kg (7.5%)	73 %	887
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 %

### Extras

Type	Name	Amount	Use for	Time
Other	laktoza	500 g	Boil	10 min