

Sweet Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **23**
- SRM **39.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.5 kg (78.1%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (6.2%) | 68 % | 1200 |
| Grain | Strzegom Karmel 600 | 0.2 kg (6.2%) | 68 % | 601 |
| Grain | Jęczmień palony | 0.1 kg (3.1%) | 55 % | 985 |
| Adjunct | Płatki owsiane | 0.2 kg (6.2%) | 85 % | 3 |

Przeprowadzić kleikowanie w stosunku 1:5 z wodą temp. 30 min.

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Fuggles | 15 g | 15 min | 5.6 % |
| Boil | Fuggles | 15 g | 60 min | 5.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 5.5 g | Safale |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--|-----------|--------|---------|--------|
| Flavor | Laktoza | 0.25 g | Boil | 15 min |
| Fining | WHIRLFLOC | 1.25 g | Boil | 5 min |
| Połówka tabletki na koniec gotowania | | | | |
| Water Agent | Kreda | 4 g | Mash | --- |
| Wcześniej rozpuścić np. w wodzie gazowanej | | | | |

Notes

- Pomiary BLG przy każdej przerwie
 - Przy wysładzaniu odebrać 3-4 litry na początku jeśli jest mętnie.
 - Test stabilności brzeczki
 - FFT
- Feb 10, 2018, 11:46 PM*