

Sweet Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **22**
- SRM **35.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **17.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.5 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 **8.6 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 **12.1 liter(s)** of **76C** water or to achieve **17.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.3 kg (72.2%)	79 %	6
Grain	Strzegom Karmel 600	0.25 kg (7.8%)	68 %	601
Grain	Chocolate Malt (UK)	0.2 kg (6.3%)	73 %	887
Grain	Black Barley (Roast Barley)	0.125 kg (3.9%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.3125 kg (9.8%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	15.5 g	60 min	8.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
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Spice	Cocoa	120 g	Boil	5 min
Spice	Vanilla	0.5 g	Secondary	5 day(s)
Other	Bourbon	150 g	Secondary	5 day(s)