

## sweet Stout

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **31**
- SRM **48.5**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

### Steps

- Temp **66 C**, Time **70 min**

### Mash step by step

- Heat up **liter(s)** of strike water to **C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **liter(s)** of **C** water or to achieve **14 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	14l brzeczki po RiSe	14 kg (100%)	9.5 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	35 g	15 min	8.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar British Ale	Ale	Dry	10 g	White Labs

### Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	1000 g	Boil	15 min

### Notes

- 14 l brzeczki po RiS (8 Blg)  
po gotowaniu (10 Blg)  
po dodaniu 1kg laktozy 11.5 l brzeczki (15 Blg)  
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