

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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