

Sweet Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **44**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Strzegom Golden Pale Ale | 3 kg (46.2%) | 80 % | 10 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (7.7%) | 73 % | 1001 |
| Grain | Jęczmień niestodowany | 1 kg (15.4%) | 75 % | 2 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (7.7%) | 68 % | 1200 |
| Grain | Bestmalz Red X | 1 kg (15.4%) | 79 % | 30 |
| Grain | Enzymatyczny | 0.5 kg (7.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------|--------|---------|--------|
| Water Agent | Laktoza | 500 g | Boil | 15 min |