

## #? Sweet Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **28**
- SRM **32.5**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.9 liter(s)**

### Steps

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

### Mash step by step

- Heat up **11.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.4 kg (67.6%)	80 %	7
Grain	Abbey Castle	0.2 kg (5.6%)	80 %	45
Grain	Strzegom Karmel 150	0.1 kg (2.8%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.15 kg (4.2%)	68 %	400
Grain	black 1350	0.2 kg (5.6%)	68 %	1350
Wygrzew				
Grain	Płatki jeczmienne	0.25 kg (7%)	65 %	3
Sugar	Milk Sugar (Lactose)	0.25 kg (7%)	60 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	35 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
s33	Ale	Dry	11 g	---