

# Sweet Stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **32.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **2 %**
- Size with trub loss **15.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **18.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (75%)	80 %	5
Grain	Carafa III	0.2 kg (5.6%)	70 %	1300
Grain	Płatki owsiane	0.2 kg (5.6%)	85 %	3
Grain	Weyermann - Melanoiden Malt	0.1 kg (2.8%)	81 %	53
Grain	Château Cafe	0.4 kg (11.1%)	75.5 %	500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	7.4 %
Boil	Marynka	10 g	30 min	7.4 %
Boil	Marynka	10 g	15 min	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale