

Sweet Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **34**
- SRM **31**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (28.2%)	85 %	7
Grain	Castle Pilsen 2RS	3 kg (42.3%)	80.5 %	4
Grain	Weyermann - Dark Wheat Malt	0.5 kg (7%)	85 %	14
Grain	Platki owsiane	0.75 kg (10.6%)	85 %	3
Grain	Weyermann - Roasted Barley	0.1 kg (1.4%)	80 %	1200
Grain	Weyermann - Carafa III	0.35 kg (4.9%)	70 %	1024
Grain	Weyermann - Carafa I chocolate	0.2 kg (2.8%)	70 %	850
Grain	Simpsons DRC	0.2 kg (2.8%)	80 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat Gor.	30 g	60 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand New England	Ale	Slant	100 ml	---
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Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	1000 g	Boil	10 min
Spice	Tonka	10 g	Secondary	1 day(s)
Fining	protafloc	1 g	Boil	15 min

Notes

- Zmierzyć ekstrakt przed dodaniem Laktozy.
Słody ciemne na koniec przerwy
Jan 18, 2020, 12:10 PM