

Sweet stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **33**
- SRM **37.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **14.5 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **76C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (53.6%)	80 %	5
Grain	Płatki owsiane	0.3 kg (8%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (5.4%)	85 %	3
Grain	Abbey Malt Weyermann	0.15 kg (4%)	75 %	45
Grain	Caraaroma	0.2 kg (5.4%)	78 %	400
Grain	Carafa III	0.18 kg (4.8%)	70 %	1034
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (5.4%)	73 %	1001
Sugar	Milk Sugar (Lactose)	0.5 kg (13.4%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	18 g	60 min	11 %