

sweet stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **26**
- SRM **35.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.85 kg (61.7%)	90 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (16.7%)	79 %	22
Grain	Czekoladowy	0.125 kg (4.2%)	60 %	1000
Grain	Chocolate Malt (UK)	0.125 kg (4.2%)	73 %	887
Grain	Carafa III	0.1 kg (3.3%)	1 %	1400
Sugar	Milk Sugar (Lactose)	0.3 kg (10%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	8 %
Boil	Cascade	10 g	30 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	5.5 g	---

Extras

Type	Name	Amount	Use for	Time
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Spice	Ziarno kakaowca	50 g	Secondary	14 day(s)
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Notes

- Laktoza na wygrzew.
Carafa na filtrację.
Dec 11, 2020, 9:10 PM