

# Sweet stout

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **20**
- SRM **27.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **11.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.6 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **6.4 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **11.8 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount          | Yield | EBC  |
|-------|---------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt      | 1.7 kg (79.1%)  | 80 %  | 5    |
| Grain | Viking Karmelowy          | 0.25 kg (11.6%) | 80 %  | 50   |
| Grain | Viking czekoladowy ciemny | 0.1 kg (4.7%)   | 10 %  | 900  |
| Grain | Viking barwiący           | 0.1 kg (4.7%)   | 10 %  | 1400 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 20 g   | 45 min | 4.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 8 g    | Fermentis  |