

# Sweet Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **13**
- SRM **37.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.1 kg (37.5%)	80 %	5
Grain	Strzegom Monachijski typ II	1.4 kg (25%)	79 %	22
Grain	Cara Ruby Castle	0.4 kg (7.1%)	72 %	49
Grain	Strzegom Czekoladowy 400	0.3 kg (5.4%)	68 %	400
Grain	Pszeniczny Czekoladowy	0.2 kg (3.6%)	73 %	1001
Grain	Strzegom Karmel 150	0.2 kg (3.6%)	75 %	150
Grain	Strzegom Karmel 600	0.2 kg (3.6%)	68 %	601
Grain	Strzegom Barwiący	0.2 kg (3.6%)	68 %	1300
Grain	zakwaszający	0.1 kg (1.8%)	--- %	---
Grain	Słód owsiany Fawcett	0.5 kg (8.9%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Minstrel	30 g	60 min	4.1 %
Aroma (end of boil)	Minstrel	20 g	0 min	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Culture	800 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	454.55 g	Boil	15 min
Fining	mech irlandzki	5 g	Boil	15 min