

Sweet stout

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **22**
- SRM **9.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **45 min**
- Evaporation rate **25 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **50 C**, Time **300 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **300 min** at **50C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|--------|-----|
| Grain | Viking Pale Ale malt | 1 kg (40%) | 80 % | 5 |
| Grain | Platki owsiane | 0.9 kg (36%) | 60 % | 3 |
| Grain | Simpsons - Coffee Malt | 0.1 kg (4%) | 74 % | 500 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (20%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 10 g | 45 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale | Slant | 100 ml | Omega |

Notes

- Warka z wód wysłodkowych po risie. Zatarte w 8l + wysładzanie kolejnymi 12l do uzyskania 14l brzezki.
Jun 26, 2022, 10:21 PM