

Sweet Stout

- Gravity **15 BLG**
- ABV ---
- IBU **35**
- SRM **42.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4.2 kg (68.9%)	80 %	8
Grain	Pilzneński	0.4 kg (6.6%)	81 %	4
Grain	Carafa III	0.4 kg (6.6%)	70 %	1034
Grain	Pszeniczny	0.3 kg (4.9%)	85 %	4
Grain	carafa cofe	0.3 kg (4.9%)	80 %	500
Grain	Strzegom Czekoladowy 1200	0.3 kg (4.9%)	68 %	1202
Grain	Karmelowy Czerwony	0.2 kg (3.3%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	40 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Other	laktoza	0.5 g	Boil	10 min

Notes

- Laktoza dodana na 10 min
ciemne słody w 30 min
Po wysładzaniu 26l brzeczki o 14blg
Po gotowaniu 23l brzeczki o 16blg 27-02-2017
butelkowanie 12-03-2017 22l, 6 blg (z laktozą),
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