

Sweet stout - David Heath

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **39.1**
- 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 **12 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **30.1 liter(s)**
- Total mash volume **36.1 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **30.1 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **75C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (47.8%) | 80 % | 5 |
| Grain | Cara Gold Castlemalting | 0.26 kg (4.1%) | 78 % | 120 |
| Grain | płatki jęczmienne | 1 kg (15.9%) | 60 % | 4 |
| Grain | Black Barley (Roast Barley) | 0.51 kg (8.1%) | 55 % | 1200 |
| Grain | Płatki owsiane | 0.75 kg (12%) | 60 % | 3 |
| Sugar | laktoza | 0.25 kg (4%) | 100 % | 1 |
| Grain | Weyermann - Dehusked Carafa III | 0.25 kg (4%) | 70 % | 1024 |
| Grain | Castlemalting - Cara Clair | 0.25 kg (4%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Centennial | 25 g | 60 min | 10.5 % |
| Boil | Simcoe | 10 g | 15 min | 11.3 % |

Notes

- <https://www.youtube.com/watch?v=mvQumJ4RCGw>
Jan 9, 2023, 11:50 AM