

sweet stout HB

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **29.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt | 4 kg (75.5%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.3 kg (5.7%) | 55 % | 985 |
| Grain | Strzegom Karmel 150 | 0.3 kg (5.7%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.8%) | 68 % | 1200 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (9.4%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 50 g | 50 min | 7 % |