

## sweet stout III

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **38.5**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.1 liter(s)**

### Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **9.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount          | Yield  | EBC  |
|-------|-----------------------------|-----------------|--------|------|
| Grain | Pilzneński                  | 2 kg (70.8%)    | 81 %   | 4    |
| Grain | Strzegom Monachijski typ II | 0.3 kg (10.6%)  | 79 %   | 22   |
| Grain | Czekoladowy                 | 0.15 kg (5.3%)  | 60 %   | 1000 |
| Grain | Chocolate Malt (UK)         | 0.15 kg (5.3%)  | 73 %   | 887  |
| Grain | Carafa III                  | 0.1 kg (3.5%)   | 1 %    | 1400 |
| Sugar | Milk Sugar (Lactose)        | 0.125 kg (4.4%) | 76.1 % | 0    |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | magnum | 20 g   | 30 min | 10 %       |

### Yeasts

| Name                  | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale  | Dry  | 11 g   | Danstar    |