

# Sweet Stout V1

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **37.4**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield  | EBC  |
|-------|--------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt           | 3.7 kg (66.7%) | 80 %   | 5    |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.35 kg (6.3%) | 68 %   | 1200 |
| Grain | Strzegom Karmel<br>300         | 0.4 kg (7.2%)  | 70 %   | 299  |
| Grain | Jęczmień palony                | 0.2 kg (3.6%)  | 55 %   | 985  |
| Grain | Milk Sugar (Lactose)           | 0.5 kg (9%)    | 76.1 % | 0    |
| Grain | Płatki owsiane                 | 0.4 kg (7.2%)  | 85 %   | 3    |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Northdown | 25 g   | 60 min | 8.2 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |