

# Sweet Stout z owocami

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **37**
- SRM **14.4**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.7 liter(s)**

## Steps

- Temp **67 C**, Time **55 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **10.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **55 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale	1.4 kg (38.6%)	--- %	---
Grain	Słód pilzneński	0.7 kg (19.3%)	--- %	---
Grain	płatki owsiane	0.2 kg (5.5%)	--- %	---
Grain	słód pszeniczny	0.5 kg (13.8%)	--- %	---
Grain	słód czekoladowy 1200 EBC	0.1 kg (2.8%)	--- %	1200
Sugar	erytrol	0.1 kg (2.8%)	--- %	---
Grain	palone ziarno jęczmienia	0.13 kg (3.6%)	--- %	---
Grain	słód monachijski	0.4 kg (11%)	--- %	---
Sugar	laktoza	0.1 kg (2.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat 11,2%	20 g	60 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale