

# SweetKassmar

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **21**
- SRM **30.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **25.7 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount          | Yield  | EBC  |
|-------|----------------------------------|-----------------|--------|------|
| Grain | Strzegom Wiedeński               | 0.5 kg (7.2%)   | 79 %   | 10   |
| Grain | Briess - Pale Ale Malt           | 2.8 kg (40.4%)  | 80 %   | 7    |
| Grain | Weyermann - Carawheat            | 0.256 kg (3.7%) | 77 %   | 115  |
| Grain | Carafa II                        | 0.248 kg (3.6%) | 70 %   | 1000 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (3.6%)  | 73 %   | 1001 |
| Grain | Strzegom Czekoladowy jasny       | 0.4 kg (5.8%)   | 68 %   | 400  |
| Sugar | Milk Sugar (Lactose)             | 0.5 kg (7.2%)   | 76.1 % | 0    |
| Grain | Oats, Flaked                     | 0.8 kg (11.5%)  | 80 %   | 2    |
| Grain | Acid Malt                        | 0.05 kg (0.7%)  | 58.7 % | 6    |
| Grain | Biscuit Malt                     | 0.28 kg (4%)    | 79 %   | 45   |
| Grain | Pszeniczny                       | 0.85 kg (12.3%) | 85 %   | 4    |

## Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Hallertau | 35 g   | 60 min | 5 %        |
| Aroma (end of boil) | Hallertau | 25 g   | 20 min | 5 %        |

## Yeasts

| Name                     | Type | Form   | Amount | Laboratory |
|--------------------------|------|--------|--------|------------|
| WLP004 - Irish Ale Yeast | Ale  | Liquid | 150 ml | White Labs |