SWEET STOUT

- Gravity **12.6 BLG**
- ABV **---**
- IBU **21**
- SRM **---**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **67 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4.6 kg *(79.4%)*	--- %	---
Grain	Karmelowy ciemny	0.5 kg *(8.6%)*	--- %	---
Grain	Chocolate	0.44 kg *(7.6%)*	--- %	---
Grain	Palone ziarno jęczmienia	0.25 kg *(4.3%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	31 g	60 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Maubriew ale	Ale	Slant	150 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	625 g	Boil	15 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.