

Sweet stout - David Heath

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **39.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **30.1 liter(s)**
- Total mash volume **36.1 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **30.1 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **75C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (47.8%)	80 %	5
Grain	Cara Gold Castlemalting	0.26 kg (4.1%)	78 %	120
Grain	płatki jęczmienne	1 kg (15.9%)	60 %	4
Grain	Black Barley (Roast Barley)	0.51 kg (8.1%)	55 %	1200
Grain	Płatki owsiane	0.75 kg (12%)	60 %	3
Sugar	laktoza	0.25 kg (4%)	100 %	1
Grain	Weyermann - Dehusked Carafo III	0.25 kg (4%)	70 %	1024
Grain	Castlemalting - Cara Clair	0.25 kg (4%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	25 g	60 min	10.5 %
Boil	Simcoe	10 g	15 min	11.3 %

Notes

- <https://www.youtube.com/watch?v=mvQumJ4RCGw>
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.