

BIAB - Sweet Stout (Wheat) 2020

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **21**
- SRM **25**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **18 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **18 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	3 kg (90.6%)	80 %	7
Grain	Weyermann - Chocolate Wheat	0.25 kg (7.6%)	74 %	788
Grain	Weyermann - Palony jęczmień	0.06 kg (1.8%)	80 %	1150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum (2020 - PL)	10 g	60 min	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Porter & Kvass	Ale	Dry	11.5 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Other	Woda	20000 g	Mash	41 min

Fining	Whirlfloc T	1 g	Boil	1 min
Flavor	Ksylitol	150 g	Boil	5 min
Flavor	Laktoza	250 g	Boil	5 min
Flavor	Kawa	125 g	Boil	5 min
Bellarom Barista Columbia mielona - Lidl				
Flavor	Kakao	100 g	Boil	5 min
Beldake kako o obniżonej zawartości tłuszczu extra ciemne - Lidl				
Flavor	Mleczko kokosowe	500 g	Secondary	7 day(s)
Dodane pod koniec burzliwej, Real Thai mleczko kokosowe - Lidl.				