

Sweet stout

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **20**
- SRM **27.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **11.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.6 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **6.4 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **11.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.7 kg (79.1%)	80 %	5
Grain	Viking Karmelowy	0.25 kg (11.6%)	80 %	50
Grain	Viking czekoladowy ciemny	0.1 kg (4.7%)	10 %	900
Grain	Viking barwiący	0.1 kg (4.7%)	10 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	45 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	8 g	Fermentis