

Black Brant (Sweet Stout)

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **24**
- SRM **37**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **55 C**, Time **7 min**
- Temp **64 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **7 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 4.1 kg (50.4%) | 80 % | 5 |
| Grain | Special B Malt | 1 kg (12.3%) | 65.2 % | 315 |
| Grain | Abbey Malt Weyermann | 1 kg (12.3%) | 75 % | 45 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (3.7%) | 68 % | 1200 |
| Grain | Carafa III | 0.12 kg (1.5%) | 70 % | 1034 |
| Grain | Jęczmień palony | 0.12 kg (1.5%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 1.5 kg (18.4%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|---------|--------|------------|
| Boil | Chinook | 20.16 g | 60 min | 11.3 % |
| Boil | Chinook | 12.1 g | 30 min | 11.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 6.27 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------|---------------|----------------|-------------|
| Flavor | Aromat czekoladowy | 16.13 g | Bottling | --- |
| Other | Laktoza | 1500 g | Boil | 15 min |