

## Black Brant (Sweet Stout)

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- 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<br>Weyermann        | 1 kg (12.3%)   | 75 %   | 45   |
| Grain | Strzegom<br>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

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Dry         | 6.27 g        | Fermentis         |

### **Extras**

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