

# Carbon - Sweet Stout v. 1.0

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- Gravity **14.7 BLG**
- ABV ---
- IBU **32**
- SRM **38.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (72.7%)	79 %	6
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.6%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.5 kg (9.1%)	68 %	400
Grain	Strzegom Pszeniczny	0.5 kg (9.1%)	81 %	6
Grain	Płatki owsiane	0.3 kg (5.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	20 g	60 min	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Wiórki kokosowe	100 g	Boil	30 min

Flavor	Wiórki kokosowe	100 g	Secondary	3 day(s)
Flavor	Orzechy laskowe	100 g	Boil	30 min
Flavor	Orzechy laskowe	100 g	Secondary	3 day(s)