

# chocolate sweet stout

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- Gravity **18.4 BLG**
- ABV ---
- IBU **25**
- SRM **36.9**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4.5 kg (62.9%)	79 %	16
Grain	Strzegom Pale Ale	1 kg (14%)	79 %	6
Grain	Weyermann - Carawheat	0.2 kg (2.8%)	77 %	97
Grain	Weyermann - Chocolate Wheat	0.3 kg (4.2%)	74 %	1000
Grain	Weyermann - Acidulated Malt	0.1 kg (1.4%)	80 %	6
Sugar	Milk Sugar (Lactose)	0.5 kg (7%)	76.1 %	0
Grain	Oats, Flaked	0.5 kg (7%)	80 %	2
Grain	Weyermann - Carafa I	0.05 kg (0.7%)	70 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	50 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Fining	flor	1 g	Boil	15 min
Water Agent	gips piwowarski	5 g	Mash	60 min
Flavor	płatki USA śr. przyp	50 g	Secondary	30 day(s)