

Chst

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **25**
- SRM **26.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (56%)	85 %	7
Grain	Weyermann - Chocolate Wheat	0.25 kg (4%)	74 %	788
Grain	Fawcett - Pale Chocolate	0.25 kg (4%)	71 %	600
Grain	Weyermann - Carafa III	0.1 kg (1.6%)	70 %	1024
Grain	Platki owsiane	0.4 kg (6.4%)	85 %	3
Grain	Weyermann - Light Munich Malt	1 kg (16%)	82 %	14
Grain	Pszeniczny	0.25 kg (4%)	85 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg (8%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis