

ChStout

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **26**
- SRM **55.5**
- 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 **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **74C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (36.1%)	80 %	7
Grain	Extra black	0.3 kg (3.6%)	65 %	1400
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.4%)	68 %	400
Grain	Caraaroma	0.85 kg (10.2%)	78 %	400
Grain	Weyermann - Carapils	0.7 kg (8.4%)	78 %	4
Grain	Płatki owsiane	0.5 kg (6%)	85 %	3
Grain	Jęczmień palony	0.25 kg (3%)	55 %	1000
Sugar	Candi Sugar, Dark	0.5 kg (6%)	78.3 %	542
Sugar	Milk Sugar (Lactose)	0.5 kg (6%)	76.1 %	0
Grain	Strzegom Monachijski typ II	1.5 kg (18.1%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Dry Hop	Monroe	30 g	18 day(s)	2.5 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Us-04	Ale	Slant	0.4 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki	20 g	Secondary	18 day(s)