

## Noc Kultury #4 - Sweet Stout - Browar na Wyżynie

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **24**
- SRM **40.4**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **69 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14.9 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | pilzneński Viking Malt         | 4 kg (67.2%)   | 80 %  | 5    |
| Grain | czekoladowy jasny Viking Malt  | 0.8 kg (13.4%) | 68 %  | 400  |
| Grain | czekoladowy ciemny Viking Malt | 0.35 kg (5.9%) | 1 %   | 1200 |
| Grain | pszeniczny Viking Malt         | 0.3 kg (5%)    | 81 %  | 5    |
| Grain | płatki owsiane                 | 0.5 kg (8.4%)  | 50 %  | 3    |

### Hops

| Use for | Name                     | Amount | Time   | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil    | Junga                    | 15 g   | 60 min | 12.5 %     |
| Boil    | Lubelski (PL) - granulát | 13 g   | 7 min  | 4 %        |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 500 ml | ---        |

## Extras

| Type   | Name                             | Amount | Use for | Time   |
|--------|----------------------------------|--------|---------|--------|
| Flavor | czekoladowy ciemny Viking Malt   | 350 g  | Mash    | 15 min |
| Flavor | Laktoza                          | 500 g  | Boil    | 15 min |
| Flavor | tabliczka czekolady gorzkiej 64% | 100 g  | Boil    | 5 min  |