

# Słodki stout

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **18**
- SRM **25.4**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **68 C**, Time **13 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **5 min**
- Temp **80 C**, Time **5 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **13 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **75C**
- Keep mash **5 min** at **80C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter	2 kg (55.6%)	80 %	5
Grain	Thomas Fawcett Halcyon	1 kg (27.8%)	80.5 %	5
Grain	Cookie	0.1 kg (2.8%)	70 %	30
Grain	Carafa II	0.1 kg (2.8%)	70 %	812
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (2.8%)	73 %	1001
Adjunct	Płatki jeczienne	0.3 kg (8.3%)	--- %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	40 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11.5 g	---