

sto-ut1

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **32.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.1 liter(s)**
- Total mash volume **42.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **32.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **41.9 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|------|
| Grain | Pilzneński | 7 kg (65.4%) | 81 % | 4 |
| Grain | Caraaroma | 0.8 kg (7.5%) | 78 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (3.7%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.5 kg (4.7%) | 55 % | 985 |
| Grain | Płatki owsiane | 1.5 kg (14%) | 85 % | 3 |
| Grain | Strzegom Karmel 600 | 0.5 kg (4.7%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 60 g | 60 min | 9.6 % |
| Boil | Lublin (Lubelski) | 40 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | --- |