

# sTOUT

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **43.7**
- 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 **3.2 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount        | Yield | EBC  |
|-------|-----------------------|---------------|-------|------|
| Grain | Maris Otter Pale Malt | 3 kg (50%)    | 100 % | 5    |
| Grain | Platki owsiane        | 0.5 kg (8.3%) | 85 %  | 3    |
| Grain | DRC MALT              | 1 kg (16.7%)  | 20 %  | 320  |
| Grain | Black malt 1300 EBC   | 0.5 kg (8.3%) | 10 %  | 1300 |
| Grain | Munich Malt           | 1 kg (16.7%)  | 80 %  | 15   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Northdown | 50 g   | 30 min | 6.91 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |

## Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | KAWA    | 250 g  | Boil    | 30 min |
| Flavor | LAKTOZA | 500 g  | Boil    | 20 min |