

## sweet

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **29**
- SRM **37**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **5 %**
- Size with trub loss **45.1 liter(s)**
- Boil time **79 min**
- Evaporation rate **10 %/h**
- Boil size **56 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **44.8 liter(s)**

### Steps

- Temp **60 C**, Time **30 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **33.6 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **30 min** at **60C**
- Keep mash **30 min** at **66C**
- Keep mash **5 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **33.6 liter(s)** of **76C** water or to achieve **56 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8.3 kg (68%)	80 %	5
Grain	Caraaroma	0.7 kg (5.7%)	78 %	400
Grain	Briess - Dark Chocolate Malt	0.2 kg (1.6%)	60 %	827
Grain	Strzegom Czekoladowy ciemny	1 kg (8.2%)	68 %	1200
Grain	Płatki owsiane	1 kg (8.2%)	85 %	3
Sugar	Milk Sugar (Lactose)	1 kg (8.2%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	65 g	55 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale

### Extras

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

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	15 min