

SWEET STOUT 1

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **35.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **52 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **57.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **43.8 liter(s)**
- Total mash volume **56.3 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **43.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **70 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **26.5 liter(s)** of **76C** water or to achieve **57.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|--------|------|
| Grain | viking golden ale | 4 kg (29.6%) | 80 % | 10 |
| Grain | Viking Pilsner malt | 1 kg (7.4%) | 82 % | 4 |
| Grain | Strzegom Bursztynowy | 1 kg (7.4%) | 75 % | 25 |
| Grain | Biscuit Malt | 1 kg (7.4%) | 77 % | 50 |
| Grain | viking caramel sweet | 1 kg (7.4%) | 75 % | 60 |
| Grain | viking caramel aromatic malt | 1 kg (7.4%) | 75 % | 180 |
| Grain | Strzegom Karmel 300 | 2 kg (14.8%) | 70 % | 299 |
| Grain | Strzegom Karmel 600 | 0.5 kg (3.7%) | 68 % | 601 |
| Grain | strzegom barwiący obłuszczony | 0.5 kg (3.7%) | 65 % | 1000 |
| Grain | Płatki owsiane | 0.5 kg (3.7%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 1 kg (7.4%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

| | | | | |
|------|---------|------|--------|------|
| Boil | Marynka | 45 g | 60 min | 10 % |
|------|---------|------|--------|------|

Yeasts

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