

Sweet Stout

- Gravity **14.5 BLG**
- ABV ---
- IBU **36**
- SRM **39.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.6 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **13.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 2.5 kg (46.7%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (18.7%) | 85 % | 4 |
| Grain | Strzegom Czekoladowy ciemny | 0.6 kg (11.2%) | 68 % | 1200 |
| Grain | Strzegom Karmel 30 | 0.35 kg (6.5%) | 75 % | 30 |
| Grain | Strzegom Karmel 600 | 0.2 kg (3.7%) | 68 % | 601 |
| Sugar | Milk Sugar (Lactose) | 0.7 kg (13.1%) | 76.1 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 10 % |

Yeasts

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