

# Sweet Stout

- Gravity **13.1 BLG**
- ABV ---
- IBU **26**
- SRM **41**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.8 liter(s)**

## Steps

- Temp **67 C**, Time **65 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type    | Name                    | Amount         | Yield | EBC |
|---------|-------------------------|----------------|-------|-----|
| Grain   | Pale Ale Wayermann      | 2.5 kg (72.5%) | 79 %  | 6.5 |
| Grain   | Wayermann Caramunich II | 0.15 kg (4.3%) | 73 %  | 120 |
| Grain   | Wayermann Carafa I      | 0.15 kg (4.3%) | 65 %  | 900 |
| Grain   | Słód żytni czekoladowy  | 0.15 kg (4.3%) | 65 %  | 600 |
| Sugar   | Laktoza                 | 0.25 kg (7.2%) | 75 %  | --- |
| Adjunct | Płatki jęczmienne       | 0.25 kg (7.2%) | 10 %  | --- |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Fuggles | 25 g   | 60 min | 4.5 %      |

## Yeasts

| Name                                       | Type | Form   | Amount | Laboratory |
|--|------|--------|--------|------------|
| Fermentum Mobile FM13 IRLANDZKIE CIEMNOŚCI | Ale  | Liquid | 30 ml  | ---        |

## Notes

- Słody ciemne dodane na koniec gotowania (przed wygrzewem).

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

*Sep 11, 2016, 12:27 PM*

- Patki nieleikowane, dodane bezpośrednio do zacierania.

*Sep 11, 2016, 12:34 PM*