

# 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.

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- Patki nieleikowane, dodane bezpośrednio do zacierania.

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