

# Sweet Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **28.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **17.4 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **67 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (71.1%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.405 kg (9.6%)	75 %	30
Grain	Strzegom Czekoladowy ciemny	0.255 kg (6%)	68 %	1200
Grain	Jęczmień palony	0.105 kg (2.5%)	55 %	985
Grain	Płatki pszeniczne	0.105 kg (2.5%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.35 kg (8.3%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	11 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's -M15 Empire Ale	Ale	Slant	115 ml	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	10 min