

# Sweet Stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **31**
- SRM **41.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **23.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **31.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **23.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.9%)	80 %	5
Grain	Simpsons - Crystal T50	0.5 kg (7.2%)	74 %	130
Grain	Płatki owsiane	0.5 kg (7.2%)	60 %	3
Grain	Weyermann - Pszeniczny Czekoladowy	0.5 kg (7.2%)	55 %	900
Grain	Jęczmień palony	0.25 kg (3.6%)	55 %	1000
Grain	Simpsons - Crystal Extra Dark	0.2 kg (2.9%)	74 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pałacowy	35 g	60 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Slant	300 ml	Wyeast Labs
Starter				