

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 | | | | |