

# SWEET STOUT

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- Gravity **12.6 BLG**
- ABV ---
- IBU **21**
- SRM ---
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 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 **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4.6 kg (79.4%)	--- %	---
Grain	Karmelowy ciemny	0.5 kg (8.6%)	--- %	---
Grain	Chocolate	0.44 kg (7.6%)	--- %	---
Grain	Palone ziarno jęczmienia	0.25 kg (4.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	31 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Maubriew ale	Ale	Slant	150 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	625 g	Boil	15 min