

sweet stout HB

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **29.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (75.5%)	80 %	5
Grain	Jęczmień palony	0.3 kg (5.7%)	55 %	985
Grain	Strzegom Karmel 150	0.3 kg (5.7%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.8%)	68 %	1200
Sugar	Milk Sugar (Lactose)	0.5 kg (9.4%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	50 min	7 %