

Sweet Stout I etap Bitwy Piwne

- Gravity **11.4 BLG**
- ABV ---
- IBU **45**
- SRM **50**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (69.8%)	80 %	---
Grain	Viking Pilsner malt	0.2 kg (6.3%)	82 %	---
Grain	Carafa Typ III Weyerman Special 1300-1500	0.2 kg (6.3%)	80 %	1300
Grain	Słód pszeniczny Vikingmalt	0.15 kg (4.8%)	80 %	4
Grain	Carafa Cofe Castelmalting 420-520EBC	0.15 kg (4.8%)	80 %	500
Grain	Czekoladowy 1200EBC Vikingmalt	0.15 kg (4.8%)	80 %	1200
Grain	Karmelowy Czerwony 40-60EBC Vikingmalt	0.1 kg (3.2%)	75 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM13 Irlandzkie Ciemności	Ale	Liquid	23 ml	Fermentum Mobile
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