

# Sweet Stout

- Gravity **15.3 BLG**
- ABV ---
- IBU **46**
- SRM **40**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **65 C**, Time **70 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Optima Wiedeński	4 kg (69%)	79 %	10
Grain	Caraaroma	0.3 kg (5.2%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.4%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (5.2%)	55 %	985
Grain	Strzegom Monachijski typ II	1 kg (17.2%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	10 g	10 min	13.5 %
Aroma (end of boil)	Citra	15 g	0 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	50 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---