

Vienna Sweet Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **31.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **70 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Malt	4 kg (60.6%)	78 %	8
Grain	Diastatyczny	0.175 kg (2.6%)	80 %	4
Grain	cara rye	0.3 kg (4.5%)	80 %	175
Grain	Simpsons DRC	0.35 kg (5.3%)	80 %	300
Grain	Weyermann - Carafa I chocolate	0.2 kg (3%)	70 %	850
Grain	Weyermann - Carafa III	0.15 kg (2.3%)	70 %	1024
Grain	Weyermann - Roasted Barley	0.1 kg (1.5%)	80 %	1200
Grain	Simpsons - Imperial Malt	0.5 kg (7.6%)	85 %	45
Grain	Weyermann - Carared	0.5 kg (7.6%)	75 %	45
Grain	Caraaroma	0.33 kg (5%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	25 g	40 min	20.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M54	Lager	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	protafloc	1 g	Boil	15 min
Flavor	Laktoza	500 g	Boil	15 min
Flavor	xylitol	150 g	Boil	15 min