

## W027 - Sweet stout

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- Gravity **11.6 BLG**
- ABV **4 %**
- IBU **23**
- SRM **40**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

### Mash information

- Mash efficiency **17.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **41.85 liter(s)**
- Total mash volume **55.8 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **41.85 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **-3 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BEST Vienna (BESTMALZ)	5 kg	82.5 %	23
Grain	Pale Malt, Maris Otter (Thomas Fawcett)	5 kg	82.5 %	14
Grain	BEST Caramel Pils (BESTMALZ)	1 kg	80.5 %	12
Grain	BEST Wheat Malt (BESTMALZ)	1 kg	83.5 %	11
Grain	Pale Amber Malt (Thomas Fawcett)	1 kg	75 %	172
Grain	CHÂTEAU BISCUIT®	0.5 kg	77 %	132
Grain	(de) CHÂTEAU CHOCOLAT NATURE	0.35 kg	75 %	2402
Grain	CHÂTEAU ROASTED BARLEY	0.1 kg	65 %	3201
Sugar	Milk Sugar (Lactose)	0.3 kg	76.1 %	-1
Sugar	Mleko w proszku	0.25 kg	56 %	-1
Sugar	Sugar, Table (Sucrose)	0.2 kg	100 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggle	15 g	60 min	4.5 %
Boil	Northdown	10 g	60 min	8 %
Boil	East Kent Goldings (EKG)	20 g	5 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
SafAle English Ale	Ale	Dry	--- g	DCL/Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Łuska kakaowa	150 g	Boil	15 min
Fining	Irish Moss	6 g	Boil	10 min