

Carbon - Sweet Stout v. 1.0

- Gravity **14.7 BLG**
- ABV ---
- IBU **32**
- SRM **38.2**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 4 kg (72.7%) | 79 % | 6 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.6%) | 68 % | 1200 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (9.1%) | 68 % | 400 |
| Grain | Strzegom Pszeniczny | 0.5 kg (9.1%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.3 kg (5.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Admiral | 20 g | 60 min | 14.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|--------|
| Flavor | Wiórki kokosowe | 100 g | Boil | 30 min |

| | | | | |
|--------|-----------------|-------|-----------|----------|
| Flavor | Wiórki kokosowe | 100 g | Secondary | 3 day(s) |
| Flavor | Orzechy laskowe | 100 g | Boil | 30 min |
| Flavor | Orzechy laskowe | 100 g | Secondary | 3 day(s) |