

Cervus Sweet Stout

- Gravity **11.8 BLG**
- ABV ---
- IBU **28**
- SRM **40**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **67 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Strzegom Pale Ale | 4.6 kg (71.8%) | 68 % | 10 |
| Grain | Strzegom Karmel 300 | 0.5 kg (7.8%) | 60 % | 300 |
| Grain | Strzegom Czekoladowy ciemny | 0.44 kg (6.9%) | 60 % | 1200 |
| Grain | Jęczmień palony | 0.22 kg (3.4%) | 60 % | 985 |
| Sugar | Laktoza | 0.65 kg (10.1%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|----------|------------|
| Boil | Northern Brewer | 31 g | 60 min | 9 % |
| Dry Hop | lunga | 12.5 g | 2 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 650 g | Boil | 15 min |