

# Cervus Sweet Stout

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- 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