

# Owocowy sweet stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **29.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (61.5%)	80 %	7
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Grain	Brown Malt (British Chocolate)	0.5 kg (7.7%)	70 %	128
Grain	Briess - 2 Row Carapils Malt	0.3 kg (4.6%)	75 %	3
Grain	Special B Malt	0.2 kg (3.1%)	65.2 %	315
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (7.7%)	73 %	1001
Sugar	Milk Sugar (Lactose)	0.5 kg (7.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	40 min	5 %
Boil	Lublin (Lubelski)	100 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	30 ml	Fermentum Mobile