

śłodki Sauron

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **25**
- SRM **37.4**
- 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 **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Pale Ale Flagon | 3 kg (61.2%) | 80 % | 5 |
| Grain | Pszeniczny | 0.3 kg (6.1%) | 85 % | 4 |
| Grain | Jęczmień palony | 0.15 kg (3.1%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.35 kg (7.1%) | 68 % | 1200 |
| Grain | Płatki owsiane | 0.4 kg (8.2%) | 85 % | 3 |
| Grain | Monachijski | 0.5 kg (10.2%) | 80 % | 16 |
| Grain | Carafa III | 0.2 kg (4.1%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 10.6 % |
| Whirlpool | puławski | 20 g | 10 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 100 ml | Fermentum Mobile |