

# Sweet Stout #1

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **24**
- SRM **27.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 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 **16 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount         | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt  | 4 kg (74.8%)   | 80 %  | 7   |
| Grain | Płatki pszeniczne       | 0.1 kg (1.9%)  | 60 %  | 3   |
| Grain | Płatki owsiane          | 0.2 kg (3.7%)  | 60 %  | 3   |
| Grain | Karmelowy Czerwony      | 0.3 kg (5.6%)  | 75 %  | 59  |
| Grain | Briess - Chocolate Malt | 0.5 kg (9.3%)  | 60 %  | 690 |
| Grain | Jęczmień palony         | 0.25 kg (4.7%) | 55 %  | 985 |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Northdown | 30 g   | 60 min | 8.2 %      |

## Yeasts

| Name      | Type | Form  | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| Hornindal | Ale  | Slant | 50 ml  | ---        |

## Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 625 g  | Boil    | 15 min |
| Fining | Wirfloc | 0.5 g  | Boil    | 15 min |

## Notes

- Słody kolorowe na 10 min  
Laktoza na 15min przed końcem + wirfloc  
Wystudzenie Ok 18 l wody 80°  
*Jan 21, 2022, 4:41 PM*