

Sweet Stout 2

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **38.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss **20 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 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 **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Weyermann - Pale Ale Malt | 3 kg (58.3%) | 85 % | 7 |
| Grain | Viking Karmelowy 150 | 0.4 kg (7.8%) | 75 % | 150 |
| Grain | Thomas Fawcett Chocolate | 0.35 kg (6.8%) | 80.5 % | 1250 |
| Grain | Weyermann - Jęczmień Palony | 0.2 kg (3.9%) | 55 % | 1300 |
| Grain | Płatki owsiane | 0.5 kg (9.7%) | 60 % | 3 |
| Grain | Weyermann - Pilsner Malt | 0.7 kg (13.6%) | 81 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------------------------------|
| Fermentis US-05 | Ale | Dry | 11.5 g | Fermentis Division of S.I.Lesaffre |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 500 g | Boil | 15 min |