

Sweet Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **27**
- SRM **39.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **17.3 liter(s)**

Steps

- Temp **68 C**, Time **20 min**
- Temp **70 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **20 min** at **68C**
- Keep mash **20 min** at **70C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|--------|------|
| Grain | Viking Pilsner malt | 1.5 kg (33%) | 82 % | 4 |
| Grain | Weyermann - Carafa I | 0.3 kg (6.6%) | 70 % | 690 |
| Grain | Barley, Flaked | 0.2 kg (4.4%) | 70 % | 4 |
| Grain | Oats, Flaked | 0.3 kg (6.6%) | 80 % | 2 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.2 kg (4.4%) | 79 % | 130 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (4.4%) | 68 % | 1200 |
| Sugar | Milk Sugar (Lactose) | 0.7 kg (15.4%) | 76.1 % | 0 |
| Grain | Jęczmień palony | 0.15 kg (3.3%) | 55 % | 985 |
| Grain | Viking Munich Malt | 1 kg (22%) | 78 % | 18 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Hallertauer Tradition | 15 g | 60 min | 7 % |
| Boil | East Kent Goldings | 15 g | 60 min | 5 % |

| | | | | |
|---------------------|--------------------|------|-------|-----|
| Aroma (end of boil) | East Kent Goldings | 10 g | 5 min | 5 % |
| Aroma (end of boil) | Sybilla | 10 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 30 ml | Fermentum Mobile |

Notes

- palone na 5 min. przed końcem zacierania
Mar 9, 2018, 1:15 AM