

## Sweet stout

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **37.9**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

### Steps

- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **10 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **20 min** at **68C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.4 kg (53.8%)	80 %	4
Grain	Płatki pszeniczne	0.25 kg (9.6%)	85 %	3
Grain	Płatki owsiane	0.15 kg (5.8%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.1 kg (3.8%)	76.1 %	0
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (7.7%)	73 %	120
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (7.7%)	73 %	1001
Grain	Jęczmień palony	0.1 kg (3.8%)	55 %	985
Grain	Fawcett - Dark Crystal	0.2 kg (7.7%)	71 %	300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	30 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	80 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda	4.4 g	Mash	60 min
Water Agent	Chlorek wapnia	4.8 g	Mash	60 min

### Notes

- Słody palone dodane po 60 minutach, przed mashoutem. Laktoza 15 min przed końcem gotowania.  
*Jan 25, 2021, 8:01 PM*