

Sweet stout

- 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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------|-----|-------|-------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 80 ml | Fermentum Mobile |
|----------------------|-----|-------|-------|------------------|

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.
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