

# Sweet Stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **33.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (87%)	81 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (5.2%)	73 %	1001
Grain	Carafa III	0.35 kg (6.1%)	70 %	1034
Grain	Black (Patent) Malt	0.095 kg (1.7%)	55 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	35 g	60 min	4.3 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	15 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	10 min