

# Sweet Stout

- Gravity **13.1 BLG**
- ABV ---
- IBU **32**
- SRM **40**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett Maris Otter Blend Pale Ale	4 kg	80 %	15
Grain	Castle Malting Crystal	0.3 kg	78 %	399
Grain	Fawcett Pale Chocolate	0.2 kg	71 %	1680
Grain	Fawcett Pale Crystal	0.2 kg	70 %	225
Grain	Fawcett Roasted Barley (palony jęczmień)	0.2 kg	68.5 %	3868

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	20 g	60 min	11 %
Boil	East Kent Goldings (EKG)	10 g	30 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Irish Ale Yeast	Ale	Liquid	ml	White Labs