

# Sweet Stout

- Gravity **15 BLG**
- ABV ---
- IBU **35**
- SRM **42.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC  |
|-------|------------------------------|----------------|-------|------|
| Grain | Castle Pale Ale              | 4.2 kg (68.9%) | 80 %  | 8    |
| Grain | Pilzneński                   | 0.4 kg (6.6%)  | 81 %  | 4    |
| Grain | Carafa III                   | 0.4 kg (6.6%)  | 70 %  | 1034 |
| Grain | Pszeniczny                   | 0.3 kg (4.9%)  | 85 %  | 4    |
| Grain | carafa cofe                  | 0.3 kg (4.9%)  | 80 %  | 500  |
| Grain | Strzegom<br>Czekoladowy 1200 | 0.3 kg (4.9%)  | 68 %  | 1202 |
| Grain | Karmelowy<br>Czerwony        | 0.2 kg (3.3%)  | 75 %  | 59   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 30 g   | 40 min | 13.5 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-04 | Ale  | Dry  | 11.5 g | ---        |

## Extras

| Type  | Name    | Amount | Use for | Time   |
|-------|---------|--------|---------|--------|
| Other | laktoza | 0.5 g  | Boil    | 10 min |

## Notes

- Laktoza dodana na 10 min  
ciemne słody w 30 min  
Po wysładzaniu 26l brzeczki o 14blg  
Po gotowaniu 23l brzeczki o 16blg 27-02-2017  
butelkowanie 12-03-2017 22l, 6 blg (z laktozą),  
*Feb 25, 2017, 11:45 PM*