

sweet stout III

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **38.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.1 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (70.8%)	81 %	4
Grain	Strzegom Monachijski typ II	0.3 kg (10.6%)	79 %	22
Grain	Czekoladowy	0.15 kg (5.3%)	60 %	1000
Grain	Chocolate Malt (UK)	0.15 kg (5.3%)	73 %	887
Grain	Carafa III	0.1 kg (3.5%)	1 %	1400
Sugar	Milk Sugar (Lactose)	0.125 kg (4.4%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	20 g	30 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar