

Sweet Stout v2

- Gravity **14.3 BLG**
- ABV ---
- IBU **24**
- SRM **46.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **67 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|--------|------|
| Grain | Fawcett - Pale Ale MARIS OTTER | 3.7 kg (59.7%) | 71 % | 6 |
| Grain | Strzegom Karmel 600 | 0.3 kg (4.8%) | 68 % | 601 |
| Grain | BESTMALZ - Aromatic | 0.2 kg (3.2%) | 80.5 % | 50 |
| Grain | Castlemalting - Special B | 0.2 kg (3.2%) | 78 % | 300 |
| Grain | Fawcett - Chocolate | 0.2 kg (3.2%) | 70 % | 1200 |
| Sugar | Milk Sugar (Lactose) | 0.7 kg (11.3%) | 76.1 % | 0 |
| Grain | Strzegom - Roasted Barley | 0.6 kg (9.7%) | 55 % | 1000 |
| Grain | Pszenica niesłodowana | 0.2 kg (3.2%) | 75 % | 3 |
| Grain | Cara-Pils/Dextrine | 0.1 kg (1.6%) | 72 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Chinook PL | 7.9 g | 70 min | 10 % |

| | | | | |
|---------------------|---------|------|--------|-------|
| Boil | Crystal | 10 g | 40 min | 4.5 % |
| Aroma (end of boil) | Crystal | 20 g | 30 min | 4.5 % |
| Aroma (end of boil) | Crystal | 20 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 140 ml | Fermentis |
| Gęstwa po dwóch piwach | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|--|-------------------------|--------|-----------|-----------|
| Flavor | Łuska kakaowca | 40 g | Mash | 85 min |
| Dodanie do zasypu | | | | |
| Water Agent | Gips piwowarski | 1 g | Mash | 85 min |
| Od początku przed wrzuceniem sładów | | | | |
| Water Agent | Sól Epsom | 1 g | Mash | 85 min |
| Od początku przed wrzuceniem sładów | | | | |
| Water Agent | Kwas mlekowy | 2 g | Boil | 70 min |
| Flavor | Laktoza | 700 g | Boil | 15 min |
| Fining | Whirlfloc | 1.25 g | Boil | 5 min |
| Flavor | Kakaowiec | 50 g | Secondary | 14 day(s) |
| Od początku na cichą, wcześniej macerowany w alkoholu | | | | |
| Flavor | Puree z mrożonych malin | 500 g | Secondary | 14 day(s) |
| Osobny fermentor 10l. Maliny wcześniej odmrożone, zblendowane do puree i zapasteryzowane na kilka dni przed dodaniem | | | | |
| Flavor | Puree z mrożonych wiśni | 500 g | Secondary | 14 day(s) |
| Osobny fermentor 10l. Maliny wcześniej odmrożone, zblendowane do puree i zapasteryzowane na kilka dni przed dodaniem | | | | |