

Sweet Sweet Year

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **34**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 2 kg (34.8%) | 80 % | 4 |
| Grain | Maris Otter Crisp | 1 kg (17.4%) | 83 % | 6 |
| Grain | Pszeniczny | 1 kg (17.4%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.7%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (8.7%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (5.2%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.3 kg (5.2%) | 55 % | 985 |
| Grain | Casle Malting Whisky Nature | 0.15 kg (2.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| First Wort | East Kent Goldings | 40 g | 60 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 10 g | 2 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 100 ml | Fermentum Mobile |