

# Sweetway

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **37**
- SRM **43.8**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (58.8%)	80 %	5
Grain	Monachijski	0.5 kg (7.4%)	80 %	16
Grain	Strzegom Karmel 300	0.3 kg (4.4%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.3 kg (4.4%)	68 %	400
Grain	Fawcett - Pale Chocolate	0.3 kg (4.4%)	71 %	600
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.9%)	68 %	1200
Grain	Strzegom pszenica prażona	0.15 kg (2.2%)	70 %	1000
Grain	Strzegom Barwiący	0.15 kg (2.2%)	68 %	1300
Grain	Jęczmień niesłodowany	0.5 kg (7.4%)	75 %	2
Grain	Płatki owsiane	0.4 kg (5.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flyer	40 g	60 min	9.8 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11.5 g	Safale

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Laktoza	600 g	Boil	10 min