

Sweet'eR

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **50**
- SRM **37.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **70C**
- Keep mash **10 min** at **76C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Pilzneński | 1.4 kg (21.4%) | 81 % | 4 |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (3.8%) | 73 % | 120 |
| Grain | Caraaroma | 0.2 kg (3.1%) | 78 % | 400 |
| Grain | Jęczmień palony | 0.35 kg (5.3%) | 55 % | 985 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.35 kg (5.3%) | 73 % | 1001 |
| Grain | Płatki owsiane | 0.6 kg (9.2%) | 85 % | 3 |
| Grain | Żytni | 0.25 kg (3.8%) | 85 % | 8 |
| Grain | Viking Pale Ale malt | 2 kg (30.5%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (7.6%) | 85 % | 4 |
| Sugar | Milk Sugar (Lactose) | 0.65 kg (9.9%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.5 % |

| | | | | |
|------|-------|------|--------|------|
| Boil | lunga | 15 g | 60 min | 11 % |
|------|-------|------|--------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |