

# Herbal

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU ---
- SRM **30**
- 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 **20 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rahr - Pale Ale Malt	4.4 kg (83%)	79 %	79
Grain	Weyermann - Smoked Malt	0.3 kg (5.7%)	81 %	6
Grain	Caramel/Crystal Malt - 80L	0.3 kg (5.7%)	74 %	158
Grain	Fawcett - Pale Chocolate	0.3 kg (5.7%)	71 %	600

## Yeasts

Name	Type	Form	Amount	Laboratory
kveik hornindal	Ale	Culture	5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	bay leaves	10 g	Boil	30 min
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Herb	elderflower	30 g	Secondary	7 day(s)
Herb	linden blossom	30 g	Secondary	7 day(s)

Herb	leaves of wild strawberry	30 g	Secondary	7 day(s)
Herb	melissa	30 g	Secondary	7 day(s)

## Notes

- <https://beerandbrewing.com/category/Stout%20Recipe/>  
<https://byo.com/article/sweet-stout-style-profile/>  
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