

Noc Kultury #6 - Sweet Stout - Browar na Wyżynie

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **26**
- SRM **37.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **6 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|-------|------|
| Grain | pilzneński Viking Malt | 1.5 kg (25.4%) | 81 % | 4 |
| Grain | golden ale Viking Malt | 1.5 kg (25.4%) | 80 % | 11 |
| Grain | czekoladowy jasny Viking Malt | 0.5 kg (8.5%) | 68 % | 400 |
| Grain | caramel aromatic - Viking Malt | 0.5 kg (8.5%) | 75 % | 180 |
| Grain | czekoladowy Bestmaltz | 0.25 kg (4.2%) | 75 % | 900 |
| Grain | żyto prażone Viking Malt | 0.25 kg (4.2%) | 65 % | 1100 |
| Grain | płatki owsiane błyskawiczne | 0.5 kg (8.5%) | 70 % | 1 |
| Sugar | laktoza + lakto z mleka | 0.63 kg (10.7%) | --- % | --- |
| Sugar | cukier kokosowy | 0.279 kg (4.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-------------------------|--------|--------|------------|
| First Wort | Warrior (US) - granulat | 15 g | 80 min | 15.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------------------------|--------|-----------|----------|
| Water Agent | kreda | 5 g | Mash | 60 min |
| Flavor | kakao w proszku do zacierania | 500 g | Mash | 10 min |
| Flavor | słody ciemne na ostatnie 15 min | 500 g | Mash | 10 min |
| Flavor | laktoza | 250 g | Boil | 5 min |
| Water Agent | mech irlandzki | 2 g | Boil | 15 min |
| Flavor | mleko w proszku odtłuszczone | 1000 g | Boil | 5 min |
| Flavor | cukier kokosowy 300g | 300 g | Boil | 5 min |
| Water Agent | pożywka dla drożdży | 3 g | Boil | 5 min |
| Flavor | maliny mrożone | 1200 g | Secondary | 7 day(s) |