

# Snickers Stout

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **16**
- SRM **50**
- 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 **2.3 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **20.2 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC  |
|-------|---------------------------|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 4 kg (45.5%)  | 85 %  | 7    |
| Grain | Żytni                     | 1.5 kg (17%)  | 85 %  | 8    |
| Grain | Fawcett - Pale Chocolate  | 0.5 kg (5.7%) | 71 %  | 600  |
| Grain | Karmelowy żytni Strzegom  | 0.5 kg (5.7%) | 75 %  | 150  |
| Grain | Strzegom pszenica prażona | 0.5 kg (5.7%) | 70 %  | 1000 |
| Grain | Jęczmień palony           | 0.3 kg (3.4%) | 55 %  | 985  |
| Grain | Pilznieński               | 1.5 kg (17%)  | 81 %  | 4    |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 25 g   | 30 min | 11 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 23 g   | Safale     |

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name                                       | Amount | Use for   | Time     |
|--------|--|--------|-----------|----------|
| Other  | pocięte na plasterki<br>kawałki snickersów | 200 g  | Boil      | 5 min    |
| Flavor | toffy                                      | 500 g  | Boil      | 10 min   |
| Flavor | kakao odtłuszczone                         | 500 g  | Boil      | 10 min   |
| Other  | orzechy ziemne<br>prażone                  | 300 g  | Secondary | 5 day(s) |
| Other  | mleko odtłuszczone<br>w proszku            | 1000 g | Secondary | 5 day(s) |