

# 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 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 prażone	300 g	Secondary	5 day(s)
Other	mleko odtłuszczone w proszku	1000 g	Secondary	5 day(s)