

## sstout

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- Gravity **15.3 BLG**
- ABV ---
- IBU **20**
- SRM **40**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (50.8%)	79 %	6
Grain	Strzegom Pilzneński	0.5 kg (16.9%)	80 %	4
Grain	Jęczmień palony	0.15 kg (5.1%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (6.8%)	68 %	1200
Grain	Strzegom Barwiący	0.15 kg (5.1%)	68 %	1300
Sugar	Milk Sugar (Lactose)	0.25 kg (8.5%)	76.1 %	0
Adjunct	płatki owsiane	0.2 kg (6.8%)	--- %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	triskiel	10 g	60 min	8 %
Boil	triskiel	10 g	5 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---