

# Sweet stout 1

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **26.8**
- 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 **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.9 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **66 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **10 min** at **66C**
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.7 kg (79.6%)	80 %	7
Grain	Karmelowy Czerwony	0.4 kg (8.6%)	75 %	59
Grain	Briess - Chocolate Malt	0.35 kg (7.5%)	60 %	690
Grain	Jęczmień palony	0.2 kg (4.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	25 g	60 min	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Laktoza	500 g	Boil	15 min