

# Sweet Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **31**
- SRM **31.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **69 C**, Time **90 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.75 kg (31%)	80 %	4
Grain	Monachijski	1.6 kg (28.3%)	80 %	16
Grain	Kawowy	0.25 kg (4.4%)	74 %	296
Grain	Strzegom Karmel 600	0.25 kg (4.4%)	68 %	601
Grain	Strzegom Czekoladowy jasny	0.25 kg (4.4%)	68 %	400
Grain	Płatki żytnie	0.8 kg (14.2%)	80 %	10
Grain	Jęczmień palony	0.25 kg (4.4%)	55 %	985
Sugar	Laktoza	0.5 kg (8.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale