

# Sweet Stout

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- Gravity **14.5 BLG**
- ABV ---
- IBU **36**
- SRM **39.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **13.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (46.7%)	80 %	5
Grain	Pszeniczny	1 kg (18.7%)	85 %	4
Grain	Strzegom Czekoladowy ciemny	0.6 kg (11.2%)	68 %	1200
Grain	Strzegom Karmel 30	0.35 kg (6.5%)	75 %	30
Grain	Strzegom Karmel 600	0.2 kg (3.7%)	68 %	601
Sugar	Milk Sugar (Lactose)	0.7 kg (13.1%)	76.1 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale