

# Sweet stout

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **35**
- SRM **35.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.7 liter(s)**
- Total mash volume **12.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **9.7 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount         | Yield  | EBC  |
|-------|--|----------------|--------|------|
| Grain | Viking Pale Ale malt                   | 2.2 kg (59.1%) | 80 %   | 5    |
| Grain | Płatki owsiane                         | 0.35 kg (9.4%) | 85 %   | 3    |
| Grain | Caraaroma                              | 0.35 kg (9.4%) | 78 %   | 400  |
| Grain | Carafa III                             | 0.16 kg (4.3%) | 70 %   | 1034 |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.16 kg (4.3%) | 73 %   | 1001 |
| Sugar | Milk Sugar (Lactose)                   | 0.5 kg (13.4%) | 76.1 % | 0    |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 20 g   | 60 min | 11 %       |