

sweet stout II

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **34.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 1.5 kg (56.8%) | 90 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.3 kg (11.4%) | 79 % | 22 |
| Grain | Czekoladowy | 0.12 kg (4.5%) | 60 % | 1000 |
| Grain | Chocolate Malt (UK) | 0.12 kg (4.5%) | 73 % | 887 |
| Grain | Carafa III | 0.1 kg (3.8%) | 1 % | 1400 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (18.9%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 10 g | 60 min | 8 % |
| Boil | Cascade | 10 g | 30 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 400 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|-----------|-----------|
| Spice | Ziarno kakaowca | 50 g | Secondary | 14 day(s) |