

Sweet Stout (PioWarZone 2020)

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **17.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **67 C**, Time **55 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **55 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale	2.5 kg (64.3%)	--- %	---
Grain	Słód owsiany	0.4 kg (10.3%)	--- %	---
Grain	płatki owsiane	0.22 kg (5.7%)	--- %	---
Grain	słód pszeniczny	0.15 kg (3.9%)	--- %	---
Grain	słód czekoladowy 1200 EBC	0.15 kg (3.9%)	--- %	1200
Grain	słód Carafa 3	0.07 kg (1.8%)	--- %	---
Sugar	erytrol	0.4 kg (10.3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat 11,2%	20 g	60 min	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale