

Sweet Stout V1

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **37.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

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

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (66.7%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.35 kg (6.3%)	68 %	1200
Grain	Strzegom Karmel 300	0.4 kg (7.2%)	70 %	299
Grain	Jęczmień palony	0.2 kg (3.6%)	55 %	985
Grain	Milk Sugar (Lactose)	0.5 kg (9%)	76.1 %	0
Grain	Płatki owsiane	0.4 kg (7.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	25 g	60 min	8.2 %

Yeasts

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