

Sweet Stout Wita

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **30**
- SRM **31.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **20 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (55.8%)	80 %	5
Grain	Słód pszeniczny	0.5 kg (7.8%)	82 %	5
Grain	Karmelowy Jasny 30EBC	0.7 kg (10.9%)	75 %	30
Grain	Płatki owsiane	0.5 kg (7.8%)	85 %	3
Grain	Strzegom Barwiący	0.2 kg (3.1%)	68 %	1300
Grain	Jęczmień palony	0.35 kg (5.4%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.6 kg (9.3%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.4 %
Boil	Lublin (Lubelski)	30 g	20 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.1 g	Safale
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Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	600 g	Boil	20 min

Notes

- Słody ciemne zacierane przez 10 minut w 72 st.
Laktoza dodana razem z Lubelskim
Rozlew 120 g glukozy na 23 l.
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