

# Sweet Sweet Year

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **34**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (34.8%)	80 %	4
Grain	Maris Otter Crisp	1 kg (17.4%)	83 %	6
Grain	Pszeniczny	1 kg (17.4%)	85 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (8.7%)	79 %	16
Grain	Strzegom Monachijski typ II	0.5 kg (8.7%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.2%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (5.2%)	55 %	985
Grain	Casle Malting Whisky Nature	0.15 kg (2.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	East Kent Goldings	40 g	60 min	5.1 %
Aroma (end of boil)	East Kent Goldings	10 g	2 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	100 ml	Fermentum Mobile