

sweet żytni stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **37**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Suflet Pale Ale malt	3 kg (47.2%)	80 %	5
Grain	Żytni	1 kg (15.7%)	85 %	8
Grain	Karmelowy żytni Strzegom	0.5 kg (7.9%)	75 %	150
Grain	Słód Żytni Czekoladowy Weyermann	1 kg (15.7%)	75 %	700
Grain	Carafa III	0.1 kg (1.6%)	70 %	1034
Sugar	Milk Sugar (Lactose)	0.75 kg (11.8%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	50 min	11 %

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	5 g	Mash	90 min