

## Black Brant (Sweet Stout)

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **25**
- SRM **43.8**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **22.6 liter(s)**

### Steps

- Temp **55 C**, Time **7 min**
- Temp **64 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **7 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount          | Yield  | EBC  |
|-------|--------------------------------|-----------------|--------|------|
| Grain | Viking Pale Ale malt           | 4.03 kg (50.6%) | 80 %   | 5    |
| Grain | Special B Malt                 | 0.65 kg (8.2%)  | 65.2 % | 315  |
| Grain | Abbey Malt<br>Weyermann        | 0.89 kg (11.2%) | 75 %   | 45   |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.65 kg (8.2%)  | 68 %   | 1200 |
| Grain | Weyermann -<br>Carafa I        | 0.12 kg (1.5%)  | 70 %   | 800  |
| Grain | Jęczmień palony                | 0.12 kg (1.5%)  | 55 %   | 985  |
| Sugar | Milk Sugar (Lactose)           | 1.5 kg (18.8%)  | 76.1 % | 0    |

### Hops

| Use for | Name    | Amount  | Time   | Alpha acid |
|---------|---------|---------|--------|------------|
| Boil    | Chinook | 20.16 g | 60 min | 11.3 %     |
| Boil    | Chinook | 12.1 g  | 30 min | 11.3 %     |

### Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 6.27 g | Fermentis  |

### Extras

| Type   | Name               | Amount  | Use for  | Time   |
|--------|--------------------|---------|----------|--------|
| Flavor | Aromat czekoladowy | 16.13 g | Bottling | ---    |
| Other  | Laktoza            | 1500 g  | Boil     | 15 min |