Easy Sweet Stout

- Gravity **12.4 BLG**
- ABV **---**
- IBU **55**
- SRM **41.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

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

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg *(53.7%)*	80 %	4
Grain	Strzegom Czekoladowy 1200	0.15 kg *(3.7%)*	68 %	1200
Grain	Jęczmień palony	0.15 kg *(3.7%)*	55 %	985
Liquid Extract	PROFIMATOR MALT DARK	1 kg *(24.4%)*	70 %	135
Sugar	Maltodextrine	0.4 kg *(9.8%)*	77 %	0
Grain	Oats, Flaked	0.2 kg *(4.9%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %

Yeasts

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