

## Sweet Stout v3

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **55.7**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

### Fermentables

| Type  | Name                              | Amount        | Yield  | EBC  |
|-------|-----------------------------------|---------------|--------|------|
| Grain | Fawcett - Pale Ale<br>MARIS OTTER | 3 kg (45.5%)  | 71 %   | 6    |
| Grain | Strzegom Karmel<br>600            | 0.2 kg (3%)   | 68 %   | 601  |
| Grain | BESTMALZ -<br>Aromatic            | 0.2 kg (3%)   | 80.5 % | 50   |
| Grain | Castlemalting -<br>Special B      | 0.2 kg (3%)   | 78 %   | 300  |
| Grain | Weyermann -<br>Carafa Special III | 0.2 kg (3%)   | 70 %   | 1400 |
| Grain | Strzegom - Roasted<br>Barley      | 1 kg (15.2%)  | 55 %   | 1000 |
| Sugar | Milk Sugar (Lactose)              | 0.3 kg (4.5%) | 76.1 % | 0    |
| Grain | Płatki owsiane                    | 0.5 kg (7.6%) | 85 %   | 3    |
| Grain | Płatki jęczmienne                 | 1 kg (15.2%)  | 70 %   | 4    |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 25 g   | 30 min | 4 %        |
| Boil    | Lublin (Lubelski) | 25 g   | 20 min | 4 %        |
| Boil    | Lublin (Lubelski) | 25 g   | 15 min | 4 %        |

|                     |         |      |        |       |
|---------------------|---------|------|--------|-------|
| Aroma (end of boil) | Tomyski | 25 g | 15 min | 2.5 % |
| Aroma (end of boil) | Tomyski | 25 g | 10 min | 2.5 % |
| Aroma (end of boil) | Tomyski | 25 g | 5 min  | 2.5 % |

## Yeasts

| Name                   | Type | Form  | Amount | Laboratory |
|------------------------|------|-------|--------|------------|
| Safale US-05           | Ale  | Slant | 140 ml | Fermentis  |
| Gęstwa po dwóch piwach |      |       |        |            |

## Extras

| Type                                | Name            | Amount | Use for | Time   |
|-------------------------------------|-----------------|--------|---------|--------|
| Water Agent                         | Gips piwowarski | 1 g    | Mash    | 85 min |
| Od początku przed wrzuceniem słodów |                 |        |         |        |
| Water Agent                         | Sól Epsom       | 1 g    | Mash    | 85 min |
| Od początku przed wrzuceniem słodów |                 |        |         |        |
| Water Agent                         | Kwas mlekowy    | 2 g    | Boil    | 70 min |
| Fining                              | Whirlfloc       | 1.25 g | Boil    | 5 min  |

## Notes

- Różnice w stosunku do poprzedniej wersji
    - Więcej kakaowca, żeby był lepiej wyczuwalny smak czekolady
    - Więcej słodów ciemnych/palonych żeby poprawić paloność
    - Zmniejszono stosunek wody z 4 na 3l,
    - Zwiększono ilość chmieli i zmieniono sposób chmielenia żeby uwypuklić goryczkę
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