Sweet Stout 14'

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **34.1**
- 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 **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.7 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **67 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg *(71.8%)*	80 %	5
Grain	Strzegom Karmel 600	0.4 kg *(7.8%)*	68 %	601
Grain	Briess - Chocolate Malt	0.35 kg *(6.8%)*	60 %	690
Grain	Jęczmień palony	0.2 kg *(3.9%)*	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg *(9.7%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	25 g	60 min	8.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale