

## Noc Kultury #6 - Sweet Stout - Browar na Wyżynie

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **26**
- SRM **37.3**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **6 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount          | Yield | EBC  |
|-------|--------------------------------|-----------------|-------|------|
| Grain | pilzneński Viking Malt         | 1.5 kg (25.4%)  | 81 %  | 4    |
| Grain | golden ale Viking Malt         | 1.5 kg (25.4%)  | 80 %  | 11   |
| Grain | czekoladowy jasny Viking Malt  | 0.5 kg (8.5%)   | 68 %  | 400  |
| Grain | caramel aromatic - Viking Malt | 0.5 kg (8.5%)   | 75 %  | 180  |
| Grain | czekoladowy Bestmaltz          | 0.25 kg (4.2%)  | 75 %  | 900  |
| Grain | żyto prażone Viking Malt       | 0.25 kg (4.2%)  | 65 %  | 1100 |
| Grain | płatki owsiane błyskawiczne    | 0.5 kg (8.5%)   | 70 %  | 1    |
| Sugar | laktoza + lakto z mleka        | 0.63 kg (10.7%) | --- % | ---  |
| Sugar | cukier kokosowy                | 0.279 kg (4.7%) | --- % | ---  |

### Hops

| Use for    | Name                    | Amount | Time   | Alpha acid |
|------------|-------------------------|--------|--------|------------|
| First Wort | Warrior (US) - granulat | 15 g   | 80 min | 15.1 %     |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 300 ml | ---        |

## Extras

| Type        | Name                            | Amount | Use for   | Time     |
|-------------|---------------------------------|--------|-----------|----------|
| Water Agent | kreda                           | 5 g    | Mash      | 60 min   |
| Flavor      | kakao w proszku do zacierania   | 500 g  | Mash      | 10 min   |
| Flavor      | słody ciemne na ostatnie 15 min | 500 g  | Mash      | 10 min   |
| Flavor      | laktoza                         | 250 g  | Boil      | 5 min    |
| Water Agent | mech irlandzki                  | 2 g    | Boil      | 15 min   |
| Flavor      | mleko w proszku odtłuszczone    | 1000 g | Boil      | 5 min    |
| Flavor      | cukier kokosowy 300g            | 300 g  | Boil      | 5 min    |
| Water Agent | pożywka dla drożdży             | 3 g    | Boil      | 5 min    |
| Flavor      | maliny mrożone                  | 1200 g | Secondary | 7 day(s) |