

Sweet Stout V2

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **33**
- SRM **36.1**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (51.7%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.5 kg (8.6%)	68 %	1200
Grain	Crystal II 200	0.5 kg (8.6%)	71 %	200
Grain	Milk Sugar (Lactose)	1 kg (17.2%)	76.1 %	0
Grain	Płatki owsiane	0.8 kg (13.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	50 g	60 min	6 %

Yeasts

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

Notes

- ZACIERANIE:
 - 68 stopni (słód Pale Ale i Crystal)
 - po 60 minutach 60 stopni, podgrzewanie
 - 68 stopni - dodanie słodu czekoladowego
 - przerwa 10 minut
 - podgrzewanie do 78 stopni.

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

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