

21. Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **33**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Steps

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

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (61.5%)	80 %	5
Grain	płatki jęczmienne	0.6 kg (18.5%)	60 %	4
Grain	Jęczmień palony	0.15 kg (4.6%)	55 %	985
Grain	Weyermann - Chocolate Wheat	0.3 kg (9.2%)	74 %	788
Grain	Weyermann pszeniczny jasny	0.2 kg (6.2%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	25 g	15 min	5.6 %
Boil	East Kent Goldings	11 g	60 min	6.3 %