

## A.Stout 5.0 [pierwsze piwo po długiej przerwie!]

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **25.8**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.38 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **35.7 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **27.5 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **36.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Jęczmień palony	0.15 kg (1.8%)	55 %	1000
Grain	Coffee	0.5 kg (6.1%)	--- %	300
Grain	Strzegom Karmel 600	0.5 kg (6.1%)	68 %	600
Grain	Strzegom Monachijski typ II	2 kg (24.5%)	79 %	16
Grain	Viking Pale Ale malt	5 kg (61.3%)	80 %	5.5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	50 g	60 min	9.5 %
Whirlpool	Centennial	30 g	5 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis