

Lekkistout

- Gravity **4.3 BLG**
- ABV **1.6 %**
- IBU ---
- SRM **39.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **4 liter(s)**
- Total mash volume **5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|-----------------------------|----------------|-------|------|
| Dry Extract | Briess DME - Pilsen Light | 0.6 kg (37.5%) | 95 % | 4 |
| Grain | Jęczmień palony | 0.4 kg (25%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (25%) | 68 % | 1200 |
| Grain | Płatki owsiane | 0.2 kg (12.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Mash | Marynka | 15 g | 60 min | 10 % |
| Aroma (end of boil) | Target | 5 g | 1 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US 05 | Ale | Slant | 50 ml | --- |