

Low ABV Stout

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **16**
- SRM **63.4**
- 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 **20 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **4.7 liter(s)**
- Total mash volume **7 liter(s)**

Steps

- Temp **76 C**, Time **60 min**

Mash step by step

- Heat up **4.7 liter(s)** of strike water to **89.4C**
- Add grains
- Keep mash **60 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|------|
| Grain | Maris Otter Crisp | 1 kg (44.4%) | 83 % | 6 |
| Grain | Platki owsiane | 0.2 kg (8.9%) | 85 % | 3 |
| Grain | Simpsons - Coffee Malt | 0.25 kg (11.1%) | 74 % | 296 |
| Grain | Castle Malting Wheat Black | 0.8 kg (35.6%) | 1 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Galaxy | 5 g | 60 min | 13.6 % |
| Aroma (end of boil) | Galaxy | 45 g | 0 min | 13.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |