

# LOW ALCO STOUT

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- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **15**
- SRM **32.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

- Temp **72 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **70 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	1.3 kg (52%)	81 %	4
Grain	Płatki jęczmienne	0.5 kg (20%)	85 %	3
Grain	Strzegom Czekoladowy jasny	0.2 kg (8%)	68 %	400
Grain	Weyermann - Dehusked Carafo III	0.5 kg (20%)	70 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	22 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	500 ml	Fermentum Mobile