

# Mocny Stout

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **21**
- SRM **51**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (64.1%)	80 %	5
Grain	Monachijski	1 kg (12.8%)	80 %	16
Grain	Płatki owsiane	0.5 kg (6.4%)	60 %	3
Grain	Strzegom Czekoladowy 1200	0.5 kg (6.4%)	68 %	1202
Grain	Jęczmień palony	0.5 kg (6.4%)	55 %	985
Grain	Strzegom Karmel 600	0.3 kg (3.8%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	55 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
05	Ale	Dry	22 g	---