

PolishStout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **34**
- SRM **32.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **55 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **33 liter(s)** of **76C** water or to achieve **55 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------------------|---------------|-------|------|
| Grain | Pale Ale Malt | 10 kg (76.9%) | 75 % | 6.5 |
| Adjunct | Płatki owsiane | 1 kg (7.7%) | 75 % | 5 |
| Grain | Caraaroma | 1 kg (7.7%) | 78 % | 400 |
| Adjunct | Prażone ziarna jęczmienia Viking Malt | 1 kg (7.7%) | 80 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 30 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 30 min | 4 % |
| Aroma (end of boil) | Marynka | 30 g | 70 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 70 min | 4 % |

Yeasts

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