

# Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **37**
- SRM **35.5**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (67.1%)	80 %	5
Grain	Weyermann Monachijski typ II	1 kg (16.8%)	79 %	22
Grain	Jęczmień palony Weyermann	0.36 kg (6%)	55 %	1100
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (5%)	73 %	1001
Adjunct	płatki jęczmienne	0.3 kg (5%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7.3 %
Dry Hop	Sabro	50 g	5 day(s)	15 %
Aroma (end of boil)	Marynka	10 g	0 min	7.3 %

## Yeasts

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