

stout

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **31**
- SRM **22.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **9.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **3.3 liter(s)**
- Total mash volume **4.6 liter(s)**

Steps

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

Mash step by step

- Heat up **3.3 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **9.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|--------|------|
| Grain | BESTMALZ - Bestt Pale Ale | 0.8 kg (61.1%) | 80.5 % | 6 |
| Grain | cara dark | 0.1 kg (7.6%) | 75 % | 90 |
| Grain | Chocolate Malt (UK) | 0.04 kg (3.1%) | 73 % | 887 |
| Grain | Carafa II | 0.05 kg (3.8%) | 70 % | 1000 |
| Grain | Black Barley (Roast Barley) | 0.03 kg (2.3%) | 55 % | 985 |
| Grain | Słód Caramunich Typ II Weyermann | 0.11 kg (8.4%) | 73 % | 120 |
| Grain | Słód pszeniczny Bestmalz | 0.18 kg (13.7%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Warrior | 5 g | 60 min | 14.7 % |
| Boil | East Kent Goldings | 10 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|----------|------------|
| us05 | Ale | Slant | 18.18 ml | --- |