

# Stout

- Gravity **13 BLG**
- ABV ---
- IBU **28**
- SRM **40**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.6 kg (89.3%)	79 %	6
Grain	Strzegom Jęczmień palony	0.2 kg (3.9%)	55 %	985
Grain	Strzegom pszenica prażona	0.2 kg (3.9%)	70 %	1000
Grain	Strzegom Barwiący	0.15 kg (2.9%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	45 min	8 %
Boil	Lublin (Lubelski)	30 g	15 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	11 g	Mangrove Jack's

## Notes

- Warka 3  
warzenie: 9.12.2015  
butelkowanie: 29.12.2015  
cukier 130 g

30 butelek  
9 butelek 9 L  
alkohol: 6,2%  
*Feb 7, 2016, 3:28 PM*