

# Stout

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **51**
- SRM **25.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3.9 kg (75%)   | 75 %  | 7   |
| Grain | Monachijski            | 0.8 kg (15.4%) | 75 %  | 16  |
| Grain | Weyermann - Carafa I   | 0.25 kg (4.8%) | 62 %  | 690 |
| Grain | Barwiący               | 0.25 kg (4.8%) | 55 %  | 985 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Mosaic | 30 g   | 60 min | 11.2 %     |
| Boil    | Mosaic | 20 g   | 10 min | 11 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| Us   | Ale  | Dry  | 10 g   | ---        |