

# STOUT konkurs pinty

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **31**
- SRM **53.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **6.8 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (36.4%)	80 %	5
Sugar	Milk Sugar (Lactose)	0.5 kg (18.2%)	80 %	0
Grain	Strzegom Czekoladowy ciemny	0.5 kg (18.2%)	80 %	1200
Grain	Simpsons - Coffee Malt	0.25 kg (9.1%)	74 %	296
Grain	Płatki pszeniczne	0.5 kg (18.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	6.5 g	Danstar