

## stout slb

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- Gravity **4.6 BLG**
- ABV **1.7 %**
- IBU **10**
- SRM **27.9**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.1 liter(s)**

### Steps

- Temp **73 C**, Time **60 min**

### Mash step by step

- Heat up **6.4 liter(s)** of strike water to **80.2C**
- Add grains
- Keep mash **60 min** at **73C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount          | Yield | EBC  |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt        | 0.59 kg (34.1%) | 80 %  | 5    |
| Grain | Strzegom Monachijski typ II | 0.24 kg (13.9%) | 79 %  | 22   |
| Grain | Strzegom Czekoladowy jasny  | 0.5 kg (28.9%)  | 68 %  | 400  |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (11.6%)  | 68 %  | 1200 |
| Grain | Płatki owsiane              | 0.2 kg (11.6%)  | 60 %  | 3    |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 10 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski) | 10 g   | 15 min | 4 %        |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s04  | Ale  | Dry  | 10 g   | ---        |