

## Try stout 5

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **33**
- SRM **29.1**
- Style **Dry 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 **60 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **-1.8 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	2 kg (69%)	80 %	5
Grain	Viking Munich Malt	0.2 kg (6.9%)	78 %	18
Grain	płatki jęczmienne	0.4 kg (13.8%)	60 %	4
Grain	Black Castle Malting	0.2 kg (6.9%)	68 %	1300
Grain	Płatki owsiane	0.1 kg (3.4%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	13 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Safale
Bez startera				