

# Zwykły stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **38.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (59.5%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.6 kg (14.3%)	80 %	6
Grain	pszeniczny czekoladowy Weyermann®	0.4 kg (9.5%)	65 %	1100
Grain	Jęczmień palony	0.2 kg (4.8%)	55 %	1100
Grain	jęczmienny wiedeński Weyermann®	0.5 kg (11.9%)	79 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	70 g	60 min	4.5 %

## Yeasts

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