

STOUT 6

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **33**
- SRM **38.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Maris Otter	5 kg (75.8%)	81 %	6
Grain	Weyermann - czekoladowy pszeniczny	0.6 kg (9.1%)	65 %	1000
Grain	Płatki owsiane	0.5 kg (7.6%)	70 %	3
Grain	Castle Malting - Cara Gold	0.3 kg (4.5%)	77 %	120
Grain	Weyermann - Carafa II special	0.2 kg (3%)	65 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka (Polish Hops)	45 g	60 min	7.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand-LalBrew London ESB	Ale	Slant	170 ml	---
FERMENTACJA W 22°C- 12 PSI				

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Prażone ziarna kakaowca	50 g	Boil	10 min
Fining	whirlfloc tabletki	1.5 g	Boil	10 min
Flavor	Prażone ziarna kakaowca	200 g	Secondary	7 day(s)

Notes

- Woda RO modyfikowana do wartości w PPM
Ca-65
Mg-10
Na-55
Cl-70
SO4-95
HCO3-150
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