Ds

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **---**
- SRM **3.2**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.2 kg *(100%)*	80 %	4