

lot stout

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **10**
- SRM **33.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **15.9 liter(s)**

Steps

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

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **73C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.6 kg (60.4%)	80 %	5
Grain	Płatki pszeniczne	0.2 kg (7.5%)	60 %	3
Grain	Płatki jęczmienne	0.2 kg (7.5%)	60 %	3
Grain	Fawcett - Pale Chocolate	0.25 kg (9.4%)	71 %	600
Grain	Jęczmień palony	0.1 kg (3.8%)	55 %	985
Grain	Strzegom Karmel 150	0.1 kg (3.8%)	75 %	150
Grain	Black Barley (Roast Barley)	0.2 kg (7.5%)	55 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	7 g	30 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	50 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	kreda	5 g	Mash	---
Water Agent	gips	1 g	Mash	---

Notes

- baling zawyżony, zacieranie biab bez wysładzania, celowane w 6blg nastawnej 5, 5.5 17l przed gotowaniem, słody wsypać do wody o temp 76 stopni
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