

## Stout od stancy

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **30**
- SRM **39.5**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss --- %
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.6 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**

### Mash step by step

- Heat up **9.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (63.5%)	80 %	5
Grain	Jęczmień palony	0.35 kg (11.1%)	55 %	985
Grain	Płatki owsiane	0.35 kg (11.1%)	60 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (7.9%)	73 %	1001
Grain	Karmelowy żytni Strzegom	0.1 kg (3.2%)	75 %	150
Grain	Strzegom Wiedeński	0.1 kg (3.2%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	22 g	60 min	8.1 %