Lekkistout

- Gravity **4.3 BLG**
- ABV **1.6 %**
- IBU **---**
- SRM **39.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **4 liter(s)**
- Total mash volume **5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Briess DME - Pilsen Light	0.6 kg *(37.5%)*	95 %	4
Grain	Jęczmień palony	0.4 kg *(25%)*	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.4 kg *(25%)*	68 %	1200
Grain	Płatki owsiane	0.2 kg *(12.5%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Marynka	15 g	60 min	10 %
Aroma (end of boil)	Target	5 g	1 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	50 ml	---