

Try stout 3

- Gravity **10 BLG**
- ABV ---
- IBU **32**
- SRM **28.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **0.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	GlobalMalt Pale Ale/Pils	1.875 kg (75%)	80 %	5
Grain	Platki jęczmienne	0.375 kg (15%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.125 kg (5%)	68 %	800
Grain	Strzegom Barwiący	0.125 kg (5%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---