

## Stout\_red

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **36**
- SRM **29.9**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (33.3%)  | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 2 kg (33.3%)  | 83 %  | 5   |
| Grain | Viking red Active    | 1 kg (16.7%)  | 79 %  | 30  |
| Grain | Karmelowy Czerwony   | 0.5 kg (8.3%) | 75 %  | 59  |
| Grain | Jęczmień palony      | 0.5 kg (8.3%) | 55 %  | 985 |

### Hops

| Use for    | Name    | Amount | Time   | Alpha acid |
|------------|---------|--------|--------|------------|
| First Wort | Oktawia | 30 g   | 60 min | 9.2 %      |
| Boil       | Oktawia | 20 g   | 5 min  | 9.2 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 10 g   | ---        |

### Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 0.5 g  | Boil    | 10 min |