My_first_STOUT

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **30**
- SRM **27.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **32 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **32 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Dark Chocolate Malt	0.75 kg *(8.3%)*	60 %	827
Grain	Viking Pale Ale malt	8 kg *(88.9%)*	80 %	5
Grain	Oats, Flaked	0.25 kg *(2.8%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	50 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	coffee instant (crema)	100 g	Secondary	14 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Flavor	molasses	200 g	Secondary	14 day(s)
Flavor	cacao	50 g	Secondary	14 day(s)