

# Bavarian Stout

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **37**
- SRM **43.9**
- 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 **30 %/h**
- Boil size **16.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **9.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **16.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.6 kg (19.7%)	85 %	4
Grain	Monachijski	2 kg (65.6%)	80 %	16
Grain	Weyermann - Carafa Special II	0.25 kg (8.2%)	70 %	1100
Grain	Strzegom Czekoladowy ciemny	0.2 kg (6.6%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	60 min	5.6 %
Boil	Hallertau	20 g	5 min	5.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Wheat	Ale	Slant	1000 ml	Wyeast Labs