

# ChStout

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **26**
- SRM **55.5**
- Style **Sweet 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **74C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield  | EBC  |
|-------|-----------------------------|-----------------|--------|------|
| Grain | Briess - Pale Ale Malt      | 3 kg (36.1%)    | 80 %   | 7    |
| Grain | Extra black                 | 0.3 kg (3.6%)   | 65 %   | 1400 |
| Grain | Strzegom Czekoladowy jasny  | 0.2 kg (2.4%)   | 68 %   | 400  |
| Grain | Caraaroma                   | 0.85 kg (10.2%) | 78 %   | 400  |
| Grain | Weyermann - Carapils        | 0.7 kg (8.4%)   | 78 %   | 4    |
| Grain | Płatki owsiane              | 0.5 kg (6%)     | 85 %   | 3    |
| Grain | Jęczmień palony             | 0.25 kg (3%)    | 55 %   | 1000 |
| Sugar | Candi Sugar, Dark           | 0.5 kg (6%)     | 78.3 % | 542  |
| Sugar | Milk Sugar (Lactose)        | 0.5 kg (6%)     | 76.1 % | 0    |
| Grain | Strzegom Monachijski typ II | 1.5 kg (18.1%)  | 79 %   | 22   |

## Hops

| Use for | Name   | Amount | Time      | Alpha acid |
|---------|--------|--------|-----------|------------|
| Boil    | Iunga  | 30 g   | 60 min    | 11 %       |
| Dry Hop | Monroe | 30 g   | 18 day(s) | 2.5 %      |

## Yeasts

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

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| Us-04       | Ale         | Slant       | 0.4 ml        | ---               |

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Flavor      | Płatki      | 20 g          | Secondary      | 18 day(s)   |