

# Konstoutucja - Stout 3-Majowy

- Gravity **10.9 BLG**
- ABV ---
- IBU **34**
- SRM **40**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **25.4 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (63.5%)	80 %	4
Grain	Jęczmień palony	0.3 kg (4.8%)	55 %	985
Grain	Czekoladowy	0.5 kg (7.9%)	60 %	788
Grain	Barley, Flaked	1 kg (15.9%)	70 %	4
Grain	Strzegom Karmel 300	0.5 kg (7.9%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	50 g	60 min	4 %