

# Stout 2021

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **45**
- SRM **34.3**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **45.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **34.2 liter(s)**
- Total mash volume **44.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **34.2 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **45.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8 kg (74.8%)	80 %	4
Grain	Weyermann - Carafa I	0.6 kg (5.6%)	70 %	690
Grain	Fawcett - Pale Chocolate	0.6 kg (5.6%)	71 %	600
Grain	Jęczmień palony	0.5 kg (4.7%)	55 %	985
Grain	Płatki jęczmienne	1 kg (9.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	100 g	50 min	7.6 %
Aroma (end of boil)	Fuggles	50 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Dry	23 g	---