

## Stout 40

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **57**
- SRM **33.6**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **31.6 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **24.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

| Type    | Name                           | Amount         | Yield | EBC |
|---------|--------------------------------|----------------|-------|-----|
| Grain   | Viking Pale Ale malt           | 5.6 kg (71.6%) | 80 %  | 5   |
| Grain   | Strzegom Karmel 600            | 0.56 kg (7.2%) | 68 %  | 601 |
| Grain   | Strzegom Czekoladowy jasny 400 | 0.56 kg (7.2%) | 68 %  | 400 |
| Adjunct | Płatki owsiane                 | 0.8 kg (10.2%) | 85 %  | 3   |
| Grain   | Jęczmień palony                | 0.3 kg (3.8%)  | 55 %  | 985 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Simcoe  | 40 g   | 60 min | 13.2 %     |
| Boil    | Cascade | 35 g   | 15 min | 6 %        |
| Boil    | Cascade | 42 g   | 5 min  | 6 %        |
| Boil    | Simcoe  | 20 g   | 5 min  | 13.2 %     |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 200 ml | Fermentum Mobile |