

# Stout

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **30**
- SRM **36.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (63.2%)	79 %	6
Grain	Słód Caramunich Typ II Weyermann	1 kg (21.1%)	73 %	120
Grain	Castle malting Coffe Light	0.25 kg (5.3%)	70 %	250
Grain	Strzegom Czekoladowy jasny	0.25 kg (5.3%)	68 %	400
Grain	Jęczmień palony	0.25 kg (5.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Palisade	25 g	60 min	7.5 %
Boil	Palisade	25 g	5 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale k-97	Ale	Dry	11 g	fermentis

## Notes

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

- Słody czekoladowy, kawowy i jęczmień palony na 72 stopnie celsjusza  
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