

# stout

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **34**
- SRM **30.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **68 C**, Time **15 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	6 kg (82.8%)	78 %	6
Grain	Chocolate Malt (UK)	0.3 kg (4.1%)	73 %	1060
Grain	Roasted Barley	0.2 kg (2.8%)	55 %	1220
Grain	Briess - Extra Special Malt	0.5 kg (6.9%)	73 %	130
Adjunct	rice hull	0.25 kg (3.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	31 g	60 min	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
own blend	Ale	Dry	10 g	---