

Stout konkursowy

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **38**
- SRM **30**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **51.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **36 liter(s)** of **76C** water or to achieve **51.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5.5 kg (71.4%) | 80 % | 5 |
| Grain | Barley, Flaked | 1 kg (13%) | 70 % | 4 |
| Grain | Strzegom Karmel 150 | 0.3 kg (3.9%) | 75 % | 150 |
| Grain | Jęczmień palony | 0.6 kg (7.8%) | 55 % | 1300 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (3.9%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Herkules | 30 g | 60 min | 17 % |
| Boil | Phoenix | 20 g | 20 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |