

# Stout01

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **40**
- SRM **38**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **23.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3.5 kg (51.9%)	81 %	4
Grain	Monachijski	2.5 kg (37%)	80 %	19
Grain	Barwiący	0.25 kg (3.7%)	55 %	1300
Grain	Jęczmień palony	0.25 kg (3.7%)	55 %	1000
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.7%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	14 %
Boil	Lublin (Lubelski)	25 g	10 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	10 g	Boil	10 min
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