

## 17# Dymiony PszenStout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **31**
- Style **Sweet 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 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **55 C**, Time **1 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (46.2%)	80 %	5
Grain	pszeniczny wędzony dębem	3 kg (46.2%)	80 %	10
Grain	Strzegom Barwiący	0.5 kg (7.7%)	68 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	20 g	60 min	7.6 %
Boil	East Kent Goldings	20 g	60 min	4.7 %
Boil	Chinook PL	10 g	30 min	7.6 %
Boil	East Kent Goldings	10 g	30 min	4.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis