

## Anc, cfaj, draj STOUT

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **35.3**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.1 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.4 kg (73%)	80 %	5
Grain	Jęczmień palony	0.6 kg (10%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (2.5%)	73 %	1001
Grain	płatki jęczmienne	0.88 kg (14.6%)	60 %	4