

# Bezalkoholowy Stout

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **21**
- SRM **39.3**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.7 liter(s)**
- Total mash volume **3.6 liter(s)**

## Steps

- Temp **75 C**, Time **30 min**

## Mash step by step

- Heat up **2.7 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **30 min** at **75C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **6.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.4 kg (44.4%)	80 %	5
Grain	Viking Czekoladowy jasny	0.2 kg (22.2%)	68 %	400
Grain	Viking Czekoladowy ciemny	0.15 kg (16.7%)	67 %	900
Grain	Płatki owsiane	0.15 kg (16.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	5 g	Fermentis