

# lekki stout

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **32**
- SRM **40.2**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.8 liter(s)**
- Total mash volume **3.8 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **2.8 liter(s)** of strike water to **80.8C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	0.45 kg (37.5%)	85 %	8
Grain	Caraaroma	0.15 kg (12.5%)	78 %	400
Grain	black malt eXtra	0.15 kg (12.5%)	65 %	1400
Grain	ireks pszenica palona	0.1 kg (8.3%)	70 %	1600
Grain	Fawcett - Pale Chocolate	0.1 kg (8.3%)	71 %	600
Sugar	Milk Sugar (Lactose)	0.25 kg (20.8%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	17 g	60 min	6.4 %
Boil	Styrian Golding	20 g	10 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	50 ml	Fermentum Mobile