

# Leśny Light Stout

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **36**
- SRM **39.4**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **72 C**, Time **80 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **80.6C**
- Add grains
- Keep mash **80 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **25.9 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1.5 kg (31.6%)	82 %	22
Grain	Viking Pale Ale malt	0.5 kg (10.5%)	85 %	5
Grain	Oats, Flaked	0.6 kg (12.6%)	80 %	2
Grain	Rye, Flaked	0.6 kg (12.6%)	78.3 %	4
Grain	Fawcett - Dark Crystal	0.2 kg (4.2%)	71 %	300
Grain	Weyermann - Carafa I	0.25 kg (5.3%)	75 %	690
Grain	Briess - Dark Chocolate Malt	0.2 kg (4.2%)	75 %	827
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (3.2%)	78 %	1000
Grain	Brown Malt (British Chocolate)	0.25 kg (5.3%)	75 %	400
Grain	Black Barley (Roast Barley)	0.5 kg (10.5%)	65 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Water Agent	kreda	5 g	Mash	100 min