

# Low ABV Stout

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- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **16**
- SRM **63.4**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **4.7 liter(s)**
- Total mash volume **7 liter(s)**

## Steps

- Temp **76 C**, Time **60 min**

## Mash step by step

- Heat up **4.7 liter(s)** of strike water to **89.4C**
- Add grains
- Keep mash **60 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC  |
|-------|----------------------------|-----------------|-------|------|
| Grain | Maris Otter Crisp          | 1 kg (44.4%)    | 83 %  | 6    |
| Grain | Platki owsiane             | 0.2 kg (8.9%)   | 85 %  | 3    |
| Grain | Simpsons - Coffee Malt     | 0.25 kg (11.1%) | 74 %  | 296  |
| Grain | Castle Malting Wheat Black | 0.8 kg (35.6%)  | 1 %   | 1200 |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Galaxy | 5 g    | 60 min | 13.6 %     |
| Aroma (end of boil) | Galaxy | 45 g   | 0 min  | 13.6 %     |

## Yeasts

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