

# Low Alcohol Daily Stout

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **60.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (50.8%)	79 %	8
Grain	Strzegom Monachijski typ II	0.5 kg (8.5%)	79 %	22
Grain	Strzegom Czekoladowy 1200	1 kg (16.9%)	68 %	1202
Grain	Strzegom Barwiący	0.25 kg (4.2%)	68 %	1300
Grain	Jęczmień palony	0.25 kg (4.2%)	55 %	985
Grain	Karmelowy	0.4 kg (6.8%)	68 %	600
Sugar	Milk Sugar (Lactose)	0.5 kg (8.5%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	10 g	60 min	13.7 %
Boil	Eureka	10 g	45 min	9.9 %

## Yeasts

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