

# Mocny Stout

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **21**
- SRM **51**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount        | Yield | EBC  |
|-------|------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt         | 5 kg (64.1%)  | 80 %  | 5    |
| Grain | Monachijski                  | 1 kg (12.8%)  | 80 %  | 16   |
| Grain | Płatki owsiane               | 0.5 kg (6.4%) | 60 %  | 3    |
| Grain | Strzegom<br>Czekoladowy 1200 | 0.5 kg (6.4%) | 68 %  | 1202 |
| Grain | Jęczmień palony              | 0.5 kg (6.4%) | 55 %  | 985  |
| Grain | Strzegom Karmel<br>600       | 0.3 kg (3.8%) | 68 %  | 601  |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 55 g   | 60 min | 4.5 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| 05   | Ale  | Dry  | 22 g   | ---        |