

# Niskoalkoholowy Stout

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **31**
- SRM **26.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **75 C**, Time **65 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **80.5C**
- Add grains
- Keep mash **65 min** at **75C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (78.8%)	80 %	5
Grain	Jęczmień palony	0.15 kg (4.5%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.25 kg (7.6%)	68 %	1200
Grain	Płatki jęczmienne	0.3 kg (9.1%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger UK	15 g	60 min	5 %
Boil	Fuggle	20 g	60 min	5 %
Boil	Challenger UK	10 g	15 min	5 %
Boil	Fuggle	10 g	15 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Nottingham (high performance ale yeast)	Ale	Dry	11 g	---

## Notes

- Słody palone dodane na 20 minut zacierania.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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