

Stout 12 Homebeer

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **61**
- SRM **32.1**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **2 %**
- Size with trub loss **11.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **13.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-------------|-------|------|
| Grain | Strzegom Pale Ale | 2 kg (80%) | 79 % | 6 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (4%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.2 kg (8%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.2 kg (8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Polaris | 15 g | 60 min | 17.6 % |
| Boil | Tradition | 7.5 g | 15 min | 5 % |
| Aroma (end of boil) | Tradition | 7.5 g | 1 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | Fermentis |