

# Stout

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **35.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **76C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Monachijski II	2 kg (43.5%)	78 %	22
Grain	Viking Malt Pilzneński	1.3 kg (28.3%)	80 %	3.75
Grain	Płatki owsiane	0.5 kg (10.9%)	85 %	3
Grain	Castle Malting Special B	0.4 kg (8.7%)	77 %	290
Grain	Castle Malting Wheat Chocolat	0.4 kg (8.7%)	65 %	950

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka 2020	30 g	60 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis