

# Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **32.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **70 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **70C**
- Keep mash **10 min** at **77C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (42%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (14%)	80 %	4
Grain	Strzegom Monachijski typ II	0.7 kg (9.8%)	79 %	22
Grain	Cookie	0.5 kg (7%)	80 %	50
Grain	Strzegom Barwiący	0.5 kg (7%)	68 %	1300
Grain	Pszeniczny	1 kg (14%)	85 %	4
Grain	Płatki pszeniczne	0.45 kg (6.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau magnum	30 g	60 min	11.8 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	50 g	0 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 04	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Želatyna	4 g	Secondary	2 day(s)