

# Stout

- Gravity **10 BLG**
- ABV **4 %**
- IBU **34**
- SRM **23.4**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **10.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caramunich III	0.15 kg (4.2%)	79.7 %	140
Grain	Chocolate Malt	0.12 kg (3.4%)	73.66 %	1002
Grain	CARA RUBY®	0.1 kg (2.8%)	76.64 %	50
Grain	Caramunich I	0.1 kg (2.8%)	77.54 %	101
Grain	PILSEN (2-Row)	2.5 kg (70%)	80.62 %	3
Grain	MUNICH LIGHT®	0.3 kg (8.4%)	79.63 %	15
Grain	ROASTED BARLEY	0.15 kg (4.2%)	64.7 %	1202
Grain	Crystal - Dark	0.15 kg (4.2%)	74.55 %	220

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	60 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
English Ale	Ale	Liquid	100 ml	---