

# Stout 2023

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **19.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **72 C**, Time **30 min**
- Temp **65 C**, Time **40 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (66.1%)	80 %	10
Grain	Strzegom Monachijski typ I	0.4 kg (6.6%)	79 %	16
Grain	Grodziski pszeniczny wędzony dębem	0.2 kg (3.3%)	80 %	3
Grain	Caraaroma	0.2 kg (3.3%)	78 %	400
Grain	Pszeniczny	0.2 kg (3.3%)	85 %	4
Grain	Jęczmień palony	0.1 kg (1.7%)	55 %	985
Grain	Weyermann - Carafa I	0.15 kg (2.5%)	70 %	837
Grain	płatki jęczmienne	0.4 kg (6.6%)	60 %	4
Grain	Płatki owsiane	0.4 kg (6.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	7.9 %
Boil	Lublin (Lubelski)	50 g	10 min	3.7 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11.5 g	Fermentis