

# Stout

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **27**
- SRM **40.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **25.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.8 kg (44.2%)	79 %	10
Grain	Strzegom Monachijski typ I	3 kg (34.9%)	79 %	16
Grain	Weyermann - Chocolate Wheat	0.45 kg (5.2%)	74 %	800
Grain	Strzegom Karmel 30	0.35 kg (4.1%)	75 %	30
Grain	Strzegom Karmel 600	0.5 kg (5.8%)	68 %	601
Grain	Oats, Flaked	0.5 kg (5.8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	30 min	10 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	34 g	Safale