

stout mateusz's

- Gravity **13.8 BLG**
- ABV ---
- IBU **77**
- SRM **34.6**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **12 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **67 C**, Time **35 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **35 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **12 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	1.85 kg (74%)	78 %	6
Grain	Oats, Flaked	0.3 kg (12%)	80 %	2
Grain	Briess - Black Malt	0.15 kg (6%)	55 %	985
Grain	Briess - Dark Chocolate Malt	0.2 kg (8%)	60 %	827

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Dry Hop	Mosaic	10 g	3 day(s)	10 %
Dry Hop	Cascade	10 g	3 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale