

## Stout studies #4

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **35**
- SRM **29.1**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (72.9%)	80 %	5
Grain	Strzegom Monachijski typ II	0.3 kg (6.3%)	79 %	22
Grain	Strzegom Karmel 300	0.25 kg (5.2%)	70 %	400
Grain	Carafa	0.75 kg (15.6%)	70 %	664

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	45 g	60 min	7.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Lalbrew London English-style	Ale	Slant	200 ml	Lallemand