

## Stout the 2nd

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **25.6**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

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

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (71.4%)	80 %	4
Grain	Strzegom Pszeniczny	1.2 kg (17.1%)	81 %	6
Grain	Strzegom Czekoladowy jasny	0.35 kg (5%)	68 %	400
Grain	Jęczmień palony	0.25 kg (3.6%)	55 %	1001
Grain	Caraaroma	0.2 kg (2.9%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Własny chmiel	42 g	30 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	500 ml	Fermentum Mobile

### Notes

- Warka 38, warzone 03.01. BLG początkowe ok. 12.5, wyszło z 27l. zjedzone do 1 blg, wyszło ~45 butelek.  
*Jan 4, 2019, 9:16 AM*