

# Stout the First

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **36**
- SRM **36.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **31.3 liter(s)**

## Steps

- Temp **71 C**, Time **60 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **71C**
- Sparge using **2.5 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.9%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (7.2%)	81 %	6
Grain	Barley, Flaked	0.4 kg (5.8%)	70 %	4
Grain	Strzegom Czekoladowy jasny	0.25 kg (3.6%)	68 %	400
Grain	Jęczmień palony	0.5 kg (7.2%)	55 %	1001
Grain	Strzegom Bursztynowy	0.3 kg (4.3%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	6 %
Boil	Target	30 g	15 min	9.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	10 min

## Notes

- Gęstość początkowa 18 Brix i ~3 z laktozy = 15. Warzone 07.10. Przy zlewaniu na cichą 6 BLG. Przy rozlewie 5 BLG  
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