

Świąteczny Stout

- Gravity **12.1 BLG**
- ABV ---
- IBU **52**
- SRM **37.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (71.4%) | --- % | 6 |
| Grain | Jęczmień palony | 0.2 kg (4.8%) | 55 % | 985 |
| Grain | Strzegom Karmel 600 | 0.4 kg (9.5%) | 68 % | 601 |
| Grain | Strzegom pszeniczny | 0.5 kg (11.9%) | 81 % | 6 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (2.4%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|----------|------------|
| Boil | Agnus | 15 g | 50 min | 14 % |
| Boil | Magnat | 15 g | 50 min | 11.2 % |
| Dry Hop | Saaz (Czech Republic) | 15 g | 7 day(s) | 4.5 % |
| Boil | Lublin (Lubelski) | 55 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| t-58 | Ale | Dry | 10 g | --- |