

# Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **28**
- SRM **31.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **63 C**, Time **10 min**
- Temp **69 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **80 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (55.6%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (13.9%)	79 %	16
Grain	Jęczmień palony	0.3 kg (4.2%)	55 %	985
Grain	Briess - Dark Chocolate Malt	0.2 kg (2.8%)	60 %	1100
Grain	Płatki owsiane	0.4 kg (5.6%)	60 %	3
Grain	Weyermann - Carafa II	0.2 kg (2.8%)	70 %	1100
Grain	Caraaroma	0.1 kg (1.4%)	78 %	400
Grain	Strzegom Pilzneński	0.5 kg (6.9%)	80 %	4
Grain	płatki jęczmienne	0.5 kg (6.9%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	4.5 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	0 min	4 %

Boil	Magnum	15 g	60 min	10 %
------	--------	------	--------	------

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	11.5 g	Mangrove Jack's