

## Stout Dom3II V1

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **29**
- SRM **36**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.67 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **64 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **22 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

| Type                | Name                         | Amount        | Yield | EBC  |
|---------------------|------------------------------|---------------|-------|------|
| Grain               | Viking Pale Ale malt         | 4 kg (61.5%)  | 80 %  | 5    |
| Grain               | CaraBody Viking Malt         | 1 kg (15.4%)  | 78 %  | 8    |
| Grain               | Strzegom Karmel 300          | 0.3 kg (4.6%) | 72 %  | 300  |
| Grain               | Strzegom Czekoladowy jasny   | 0.3 kg (4.6%) | 70 %  | 400  |
| Grain               | Jęczmień prażony Viking Malt | 0.2 kg (3.1%) | 65 %  | 900  |
| Dodany w 70 minucie |                              |               |       |      |
| Grain               | Strzegom Barwiący            | 0.2 kg (3.1%) | 67 %  | 1300 |
| Dodany w 70 minucie |                              |               |       |      |
| Sugar               | Cane (Beet) Sugar            | 0.5 kg (7.7%) | 100 % | 0    |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 35 g   | 40 min | 6.9 %      |
| Boil    | Sybilla | 25 g   | 20 min | 6.9 %      |

**Yeasts**

| Name              | Type | Form | Amount | Laboratory |
|-------------------|------|------|--------|------------|
| Hybride Ale Yeast | Ale  | Dry  | 10 g   | Gozdawa    |