

## Anc, cfaj, draj STOUT

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **35.3**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.1 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

| Type  | Name                                   | Amount          | Yield | EBC  |
|-------|----------------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt                   | 4.4 kg (73%)    | 80 %  | 5    |
| Grain | Jęczmień palony                        | 0.6 kg (10%)    | 55 %  | 985  |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.15 kg (2.5%)  | 73 %  | 1001 |
| Grain | płatki jęczmienne                      | 0.88 kg (14.6%) | 60 %  | 4    |