

Stout na nowy początek

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **31.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Monachisjki Jasny I	4.5 kg (86.5%)	78 %	16
Grain	Viking Malt Karmelowy 600	0.2 kg (3.8%)	68 %	600
Grain	Viking Malt Czekoladowy Ciemny	0.5 kg (9.6%)	67 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot US 2020	23 g	60 min	14.9 %

Yeasts

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