

#11 Stout z resztek

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **31**
- SRM **30.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|--------|------|
| Grain | Pszeniczny | 1.75 kg (26.7%) | 85 % | 4 |
| Grain | BESTMALZ - Bestt Pale Ale | 2.9 kg (44.3%) | 80.5 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (15.3%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (7.6%) | 68 % | 1200 |
| Grain | Płatki owsiane | 0.4 kg (6.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 15 g | Fermentis |