

## #11 Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **31**
- SRM **36.3**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **3.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (50.7%)	70 %	35
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.35 kg (10.4%)	70 %	36
Grain	płatki jęczmienne	0.3 kg (9%)	50 %	4
Grain	Jęczmień prażony	0.15 kg (4.5%)	20 %	1050
Grain	Strzegom Czekoladowy ciemny	0.2 kg (6%)	50 %	900
Grain	Château Biscuit®	0.15 kg (4.5%)	50 %	50
Grain	Strzegom enzymatyczny	0.5 kg (14.9%)	60 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	10 g	50 min	5.1 %
Boil	East Kent Goldings	10 g	10 min	5.1 %
Aroma (end of boil)	East Kent Goldings	10 g	0 min	5.1 %
Boil	Cascade	15 g	50 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	5.5 g	Fermentis
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