

21. Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **33**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (61.5%) | 80 % | 5 |
| Grain | płatki jęczmienne | 0.6 kg (18.5%) | 60 % | 4 |
| Grain | Jęczmień palony | 0.15 kg (4.6%) | 55 % | 985 |
| Grain | Weyermann - Chocolate Wheat | 0.3 kg (9.2%) | 74 % | 788 |
| Grain | Weyermann pszeniczny jasny | 0.2 kg (6.2%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Fuggles | 25 g | 15 min | 5.6 % |
| Boil | East Kent Goldings | 11 g | 60 min | 6.3 % |