

# Lekkistout

- Gravity **4.3 BLG**
- ABV **1.6 %**
- IBU ---
- SRM **39.2**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **4 liter(s)**
- Total mash volume **5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type        | Name                        | Amount         | Yield | EBC  |
|-------------|-----------------------------|----------------|-------|------|
| Dry Extract | Briess DME - Pilsen Light   | 0.6 kg (37.5%) | 95 %  | 4    |
| Grain       | Jęczmień palony             | 0.4 kg (25%)   | 55 %  | 985  |
| Grain       | Strzegom Czekoladowy ciemny | 0.4 kg (25%)   | 68 %  | 1200 |
| Grain       | Płatki owsiane              | 0.2 kg (12.5%) | 85 %  | 3    |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Mash                | Marynka | 15 g   | 60 min | 10 %       |
| Aroma (end of boil) | Target  | 5 g    | 1 min  | 10.5 %     |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US 05 | Ale  | Slant | 50 ml  | ---        |