

Leśny Light Stout

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **36**
- SRM **39.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **72 C**, Time **80 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **80.6C**
- Add grains
- Keep mash **80 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **25.9 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Strzegom Monachijski typ II | 1.5 kg (31.6%) | 82 % | 22 |
| Grain | Viking Pale Ale malt | 0.5 kg (10.5%) | 85 % | 5 |
| Grain | Oats, Flaked | 0.6 kg (12.6%) | 80 % | 2 |
| Grain | Rye, Flaked | 0.6 kg (12.6%) | 78.3 % | 4 |
| Grain | Fawcett - Dark Crystal | 0.2 kg (4.2%) | 71 % | 300 |
| Grain | Weyermann - Carafa I | 0.25 kg (5.3%) | 75 % | 690 |
| Grain | Briess - Dark Chocolate Malt | 0.2 kg (4.2%) | 75 % | 827 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.15 kg (3.2%) | 78 % | 1000 |
| Grain | Brown Malt (British Chocolate) | 0.25 kg (5.3%) | 75 % | 400 |
| Grain | Black Barley (Roast Barley) | 0.5 kg (10.5%) | 65 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

| | | | | |
|------|------------------------|------|--------|--------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 15.5 % |
|------|------------------------|------|--------|--------|

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------|--------|---------|---------|
| Water Agent | kreda | 5 g | Mash | 100 min |