

## Not so STOUT:)

- Gravity **12.1 BLG**
- ABV ---
- IBU **49**
- SRM **25.4**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (81.6%)	81 %	4
Grain	Jęczmień palony	0.3 kg (6.1%)	55 %	985
Grain	Weyermann - Carafa I	0.2 kg (4.1%)	70 %	690
Grain	płatki jęczmienne	0.4 kg (8.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	65 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
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Flavor	Płatki debowe mocno opiekane	5 g	Secondary	---
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