

# PolishStout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **34**
- SRM **32.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **55 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **33 liter(s)** of **76C** water or to achieve **55 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malt	10 kg (76.9%)	75 %	6.5
Adjunct	Płatki owsiane	1 kg (7.7%)	75 %	5
Grain	Caraaroma	1 kg (7.7%)	78 %	400
Adjunct	Prażone ziarna jęczmienia Viking Malt	1 kg (7.7%)	80 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	30 min	10 %
Boil	Lublin (Lubelski)	30 g	30 min	4 %
Aroma (end of boil)	Marynka	30 g	70 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	70 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale