

# Random Stout

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **35**
- SRM **42.7**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (30.3%)	81 %	4
Grain	Viking Pale Ale malt	0.85 kg (25.8%)	80 %	5
Grain	Monachijski	0.45 kg (13.6%)	80 %	16
Grain	Płatki owsiane	0.25 kg (7.6%)	85 %	3
Grain	Strzegom Karmel 300	0.2 kg (6.1%)	70 %	299
Grain	Płatki jęczmienne	0.2 kg (6.1%)	85 %	3
Grain	Jęczmień palony	0.15 kg (4.5%)	55 %	985
Grain	Żytni Barwiący	0.2 kg (6.1%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	11.5 %