

Stout #1

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **35**
- SRM **29.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **66 C**, Time **30 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (67.6%)	80 %	5
Grain	Barley, Flaked	0.4 kg (11.8%)	70 %	4
Grain	Strzegom Karmel 300	0.2 kg (5.9%)	70 %	299
Grain	Jęczmień palony	0.5 kg (14.7%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale