

Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **20.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **23.2 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (53.4%)	80 %	5
Grain	Strzegom Pilzneński	0.5 kg (7.6%)	80 %	4
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.1%)	73 %	120
Grain	Jęczmień palony	0.3 kg (4.6%)	55 %	985
Grain	Carafa II	0.1 kg (1.5%)	70 %	812
Grain	Płatki owsiane	1.2 kg (18.3%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.75 kg (11.5%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Flavor	Kawa	100 g	Secondary	7 day(s)
Flavor	Ekstrakt z wanilli	30 g	Secondary	7 day(s)
30ml				