

# Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **26**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **70 C**, Time **70 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.5 kg (53.8%)	80 %	8
Grain	Strzegom Pilzneński	1.5 kg (23.1%)	80 %	4
Grain	Płatki jęczmienne	0.5 kg (7.7%)	60 %	4
Grain	Jęczmień palony	0.3 kg (4.6%)	55 %	985
Grain	Fawcett - Crystal	0.25 kg (3.8%)	70 %	160
Grain	Fawcett - Dark Crystal	0.25 kg (3.8%)	71 %	300
Grain	Chocolate Malt (US)	0.2 kg (3.1%)	60 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	35 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	300 ml	White Labs