

# stout

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **28**
- SRM **36.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.6 kg (75%)	79 %	6
Grain	Strzegom Czekoladowy ciemny	0.5 kg (10.4%)	68 %	1000
Grain	Jęczmień palony	0.2 kg (4.2%)	55 %	1200
Sugar	Milk Sugar (Lactose)	0.5 kg (10.4%)	76.1 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	30 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis