

# Stout

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- Gravity **12.1 BLG**
- ABV ---
- IBU **30**
- SRM **34.4**
- 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 **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.2 kg (72.7%) | 85 %  | 7   |
| Grain | Jęczmień palony           | 0.3 kg (6.8%)  | 55 %  | 985 |
| Grain | Barley, Flaked            | 0.5 kg (11.4%) | 70 %  | 4   |
| Grain | Carafa II                 | 0.1 kg (2.3%)  | 70 %  | 812 |
| Grain | Oats, Flaked              | 0.3 kg (6.8%)  | 80 %  | 2   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 20 g   | 60 min | 5.1 %      |
| Boil    | Cascade            | 15 g   | 60 min | 6 %        |
| Boil    | East Kent Goldings | 10 g   | 10 min | 5.1 %      |
| Boil    | Cascade            | 15 g   | 10 min | 6 %        |