

## stout

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- Gravity **14.3 BLG**
- ABV ---
- IBU **27**
- SRM **32.7**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **25.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **41.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (43.5%)	79 %	6
Grain	Strzegom Monachijski typ I	3 kg (32.6%)	79 %	16
Grain	Jęczmień palony	0.5 kg (5.4%)	55 %	985
Grain	Caraaroma	0.4 kg (4.3%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (4.3%)	73 %	120
Grain	Weyermann - Carafa I	0.3 kg (3.3%)	70 %	690
Adjunct	Płatki owsiane	0.3 kg (3.3%)	85 %	3
Adjunct	płatki jęczmienne	0.3 kg (3.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %