

stout

- 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 % |