

## Stout 40

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **57**
- SRM **33.6**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **31.6 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **24.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.6 kg (71.6%)	80 %	5
Grain	Strzegom Karmel 600	0.56 kg (7.2%)	68 %	601
Grain	Strzegom Czekoladowy jasny 400	0.56 kg (7.2%)	68 %	400
Adjunct	Płatki owsiane	0.8 kg (10.2%)	85 %	3
Grain	Jęczmień palony	0.3 kg (3.8%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	60 min	13.2 %
Boil	Cascade	35 g	15 min	6 %
Boil	Cascade	42 g	5 min	6 %
Boil	Simcoe	20 g	5 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	200 ml	Fermentum Mobile