

# STOUT 5

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **38.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting-Maris Otter	5 kg (75.8%)	80 %	6
Grain	Weyermann - czekoladowy pszeniczny	0.6 kg (9.1%)	65 %	1000
Grain	Płatki owsiane	0.5 kg (7.6%)	70 %	3
Grain	Castle Malting - Cara Gold	0.3 kg (4.5%)	77 %	120
Grain	Weyermann - Carafa II special	0.2 kg (3%)	65 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook (USA)	30 g	60 min	12.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand-LalBrew Windsor Ale	Ale	Slant	160 ml	---
FERMENTACJA W 20°C- 12 PSI				

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	whirlfloc tabletki	1.5 g	Boil	10 min
Flavor	Prażone ziarna kakaowca	200 g	Secondary	7 day(s)

## Notes

- Woda RO modyfikowana do wartości w PPM  
Ca-65  
Mg-10  
Na-55  
Cl-70  
S04-95  
HCO3-150  
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