

Stout

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **27**
- SRM **40.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **25.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3.8 kg (44.2%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 3 kg (34.9%) | 79 % | 16 |
| Grain | Weyermann - Chocolate Wheat | 0.45 kg (5.2%) | 74 % | 800 |
| Grain | Strzegom Karmel 30 | 0.35 kg (4.1%) | 75 % | 30 |
| Grain | Strzegom Karmel 600 | 0.5 kg (5.8%) | 68 % | 601 |
| Grain | Oats, Flaked | 0.5 kg (5.8%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 35 g | 30 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 30 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 34 g | Safale |