

# stout

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **40**
- SRM **39.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **5.6 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **10.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.1 kg (59.5%)	80 %	6
Grain	Płatki jęczmienne	0.4 kg (21.6%)	85 %	3
Grain	Bestmalz - black malt eXtra	0.25 kg (13.5%)	65 %	1400
Grain	Fawcett - Crystal pszeniczny	0.1 kg (5.4%)	70 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	6.8 %
Boil	Styrian Golding	10 g	10 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Whitbread Ale	Ale	Slant	50 ml	Wyeast Labs