

# Stout konkursowy 1/2

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **30**
- SRM **31.2**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.75 kg (71.4%)	80 %	6.5
Grain	Barley, Flaked	0.5 kg (13%)	70 %	4
Grain	Strzegom Karmel 150	0.15 kg (3.9%)	75 %	150
Grain	Jęczmień palony	0.3 kg (7.8%)	55 %	1300
Grain	Słód Chocolate (Fawcett)	0.15 kg (3.9%)	73 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	60 min	5.4 %
Boil	East Kent Goldings	10 g	20 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale