

## stout slb

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- Gravity **4.6 BLG**
- ABV **1.7 %**
- IBU **10**
- SRM **27.9**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.1 liter(s)**

### Steps

- Temp **73 C**, Time **60 min**

### Mash step by step

- Heat up **6.4 liter(s)** of strike water to **80.2C**
- Add grains
- Keep mash **60 min** at **73C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.59 kg (34.1%)	80 %	5
Grain	Strzegom Monachijski typ II	0.24 kg (13.9%)	79 %	22
Grain	Strzegom Czekoladowy jasny	0.5 kg (28.9%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.2 kg (11.6%)	68 %	1200
Grain	Płatki owsiane	0.2 kg (11.6%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	60 min	4 %
Boil	Lublin (Lubelski)	10 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
s04	Ale	Dry	10 g	---