

# Świąteczny Stout

- Gravity **12.1 BLG**
- ABV ---
- IBU **52**
- SRM **37.4**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (71.4%)	--- %	6
Grain	Jęczmień palony	0.2 kg (4.8%)	55 %	985
Grain	Strzegom Karmel 600	0.4 kg (9.5%)	68 %	601
Grain	Strzegom pszeniczny	0.5 kg (11.9%)	81 %	6
Grain	Strzegom Czekoladowy jasny	0.1 kg (2.4%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Agnus	15 g	50 min	14 %
Boil	Magnat	15 g	50 min	11.2 %
Dry Hop	Saaz (Czech Republic)	15 g	7 day(s)	4.5 %
Boil	Lublin (Lubelski)	55 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
t-58	Ale	Dry	10 g	---